

Chicken Laksa



<Ingredients (4 serve *)>

- 200ml Laksa Paste
- 400ml Coconut Milk
- 600ml Chicken stock
- 3 Tbsp Fish sauce
- 1 tsp Sugar
- 300g Chicken thigh/breast
- 2 Tbsp Shrimp paste (store-bought)
- 2 bundles Pak Choi
- Coriander leaves
- Laksa leaves
- Bean sprout
- Sambal Ulek
- 1 Lime (cut into wedges)
- Egg/Rice noodle

1 Large carrot (chopped) (option)

Tofu (option)

<Method>

1. **Make the soup**

Combine the laksa paste, coconut milk, fish sauce, shrimp paste and chicken stock in a deep pot and bring it to the boil. Turn down the heat and simmer for about 15 minutes on low heat. If the stock appears chunky from the lemongrass and galangal of the spice paste, strain through a sieve, then return the stock to a boil.

2. **Cook the chicken**

Slice the chicken into mouthful size and sprinkle some salt over for seasoning. Add to the soup and simmer over low heat until the chicken is thoroughly cooked. Add the sugar and taste, add salt if needed.

3. **Meanwhile boil the vegetable and noodles**

Bring a large and small pots of water to the boil. Boil the noodle in a large pot according to the package instructions until just al dente. Boil the pak choi and carrot with 1 tsp salt and drain.

4. **Make a presentation**

Divide the noodles among serving bowls and garnish chicken, vegetables and tofu. Pour the soup over and scatter coriander, laksa leaves and bean sprout over. Serve with the lime wedges and sambal alongside.