

Chicken & Prawn Laksa

Serves 2-3

Cuisine: Singapore

Preparation Time: 5 Minutes

Cooking Time: 25 Minutes

Ingredients:

1 Jar of Singapore Laksa
200ml Coconut milk
113g Beansprouts, blanched
2 Eggs, hard-boiled and quartered
170g Prawns, raw
1 Chicken breast, large and skinless
75g Rice Sticks (3mm)
Sambal Olek for garnish

Method:

1. Bring 300ml of water to the boil and cook the chicken breast for 4 minutes or until cooked
2. Remove the chicken but retain the stock. When the chicken has cooled, slice it finely
3. Cook the raw prawns in the same stock and then set aside
4. Add the jar of Laksa paste to the stock and simmer for 5 minutes
5. Add the coconut milk to the stock and simmer gently for 2 minutes
6. Cook the rice sticks in separate boiling water as per instructions

To Serve:

Place the rice sticks and blanched beansprouts in a bowl, spoon the Laksa sauce over and garnish with the chicken and prawns, the hard-boiled eggs and Sambal Olek

Chef's Notes:

Sambal Oelek is a spicy red Indonesian chilli paste made with hot red peppers. It's typically made with hot red chilli peppers, salt and vinegar. Available now in most supermarkets or Asian stores as is the Laksa paste.