



Spicy Laksa Noodle Soup

Spicy, sour and sssizzling! Rich and fragrant Laksa is a soup popular in Singapore, Malaysia, and Indonesia and originated from Chinese and Malay culinary influences. Creamy coconut milk infused with all the aromatic Southeast Asian spices that make a delicious broth to pair with your favorite noodles. Top it off with your choice of proteins and vegetables to make for a comforting and hearty one-bowl meal.

<p>60 MINUTES</p>	<p>4 servings</p>
<p>18 INGREDIENTS</p>	<p> SPICE LEVEL</p>

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INGREDIENTS

- 1 lb chicken thigh
- 1 package soy puffs
- 1 tbsp ginger, minced
- 16 oz cooked noodles
- 1 clove garlic, minced
- 12 large shrimp
- 1-2 red Thai chili
- 1 tbsp fish sauce
- 1 stalk lemongrass, minced
- 1 lime
- 1/2 c fried shallots
- 1/2 c laksa paste
- 2 c bean sprouts
- 1 can coconut milk
- 1/2 c cilantro, chopped
- 4 c chicken stock
- salt and pepper, to taste

DIRECTIONS

1. Prepare the chicken: preheat oven to 400 degrees. Season chicken thighs with salt and pepper and bake for 40 minutes.
2. Heat cooking oil in a large pot, and fry ginger, garlic, chili and lemongrass until fragrant, stirring constantly to prevent burning.
3. Mix in the laksa paste and stir fry for 2-3 minutes. Turn down the heat to medium and pour in coconut milk and chicken stock. Bring to a boil.
4. Add in the soy puffs and allow broth to simmer for an additional 10 minutes. Use this time to cook the noodles and shrimp and shred the chicken.
5. Season the broth with lime juice and fish sauce to taste. Serve laksa over cooked noodles and top off with shrimp, shredded chicken, bean sprouts, fried shallots, cilantro and lime. Enjoy!



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