

Prawn Laksa



Photography by John Paul Urizar

Get great results by adding raw beans and steamed pumpkin to the soup before you freeze it. The beans will become tender crisp as it reheats.

Ingredients

- 500g Kent pumpkin, peeled, deseeded, cut into 1.5cm pieces
- 2 teaspoons olive oil
- 1 x 230g jar laksa paste
- 500ml (2 cups) Campbell's Real Stock Chicken Salt Reduced
- 1 x 400ml can coconut milk
- 750g green prawns, peeled leaving tails intact, deveined
- 120g green round beans, topped, cut diagonally into 3cm pieces
- 1 teaspoon fish sauce
- 200g dried thick rice stick noodles
- 1/2 cup fresh coriander leaves
- 1/2 cup small fresh mint leaves
- 25g (1/3 cup) bean sprouts, trimmed
- Thinly sliced fresh red chilli (optional), to serve
- Lime wedges, to serve

Method

- Step 1 Place the pumpkin in a steamer over a saucepan of simmering water. Cover and cook for 15 minutes or until tender.
- Step 2 Meanwhile, heat the oil in a wok over medium heat. Add the laksa paste and cook, stirring, for 2 minutes. Add the stock and coconut milk, and stir to combine.

- Step 3 Bring the coconut milk mixture to a simmer over medium heat. Add the prawns and beans. Cook for 3-4 minutes or until the prawns are just cooked through. (To freeze, see notes)
- Step 4 Add the pumpkin to the coconut milk mixture and cook for 1 minute or until heated through. Stir in the fish sauce.
- Step 5 Meanwhile, place the noodles in a large heatproof bowl. Add enough boiling water to cover. Set aside for 10 minutes or until soft. Drain.
- Step 6 Divide the noodles among serving bowls. Pour over the coconut milk mixture and top with the coriander, mint, bean sprouts and chilli, if desired. Serve with lime wedges.

Source: Australian Good Taste - March 2009, Page 58
Recipe by Alison Roberts