

Curry Laksa

Ingredients

2 T Red Curry Paste
2 T Curry Powder
7 oz Chicken Thighs (sliced)
13 1/2 oz Coconut Milk
4 c Chicken Broth
14 oz Shrimp (peeled)
7 oz Fish Balls
12 Tofu Puffs
2 T Fish Sauce
1 t Sugar
1 lb Rice Noodles
4 Eggs (hard-boiled, halved)
1 c Bean Sprouts
1/4 c Cilantro (chopped)
2 T Coconut Oil

Instructions

1.Heat the oil in a Dutch oven over medium-high heat. Add the curry paste and cook, stirring, for half a minute or until fragrant. Stir in the curry powder then add the chicken and stir-fry for a minute or so.

2.Add the coconut milk and chicken broth. Simmer for 5 minutes. Now add the shrimp and fish balls, along with the tofu puffs. Simmer for a another few minutes or until the shrimps are cooked.

3.Meanwhile, cook the rice noodles according to package directions. When noodles are done drain and then rinse noodles with cold water. Set aside.

3.Stir in the fish sauce and sugar to the soup. Add additional seasonings to taste. Ladle your laksa over the noodles and top with bean sprouts,

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egg and cilantro.