

Laksa

Ingredients

3 T Vegetable Oil
1 1/2 T Ginger (grated, plus 1-inch
1 Lemongrass (minced)
1/2 c Laksa Paste
4 c Chicken Broth
3 T Fish Sauce
8 oz Rice Noodles (medium width)
12 Shrimp (large, peeled and
2 c Bean Sprouts
sprigs)
skinless)
1 1/2 t Salt

5 clv Garlic (minced)
sliced)
3 Thai Chilies (minced)
1 T Brown Sugar
13 1/2 oz Coconut Milk (canned)
3 oz Soy Puffs (halved)
2 Limes (juiced)
deveined)
1/2 c Cilantro Leaves (plus a few
1 Chicken Breast (boneless,
1/4 c Fried Shallots
0 ds Ground Black Pepper

Laksa

Instructions

1. Take chicken out of fridge 30 minutes prior to cooking. Place chicken into a shallow pan and add 4 cups of water. Add sliced ginger, 3 cloves garlic smashed, 1 1/2 teaspoon salt and a few springs of cilantro.
2. Bring the water to a gentle simmer over medium heat. Turn the heat down to low and cover the pan. Simmer for ten minutes. Once the chicken is done, take it off the heat and set aside.
3. Peel and devein shrimp. Save shrimp shells in a separate bowl and season shrimp with salt and pepper then set aside.
4. Heat 1 tablespoon oil on medium heat in a Dutch oven. Sear the shrimp just until they're cooked through, transfer them to a plate and cover with foil.
5. Heat 2 tablespoons vegetable oil in the same Dutch oven over medium heat. Add the 2 minced garlic and grated ginger and cook for 1 minute. Add the minced lemongrass and chilies, and cook for 3 minutes. Add the laksa paste, shrimp shells and brown sugar. Fry for another 3 minutes, then add the chicken broth, coconut milk, and 3 tablespoon fish sauce. Bring to a boil.
6. Take chicken out of poaching liquid. Strain the poaching liquid then add to the

Laksa

pot. Bring it to a boil, cover, and allow to simmer for 10 minutes.

7. Meanwhile, cook rice noodles according to package instructions. Rinse with cool water, drain, then distribute among four large noodle soup bowls.

8. Shred the cooked chicken and distribute among the bowls. Pour any juices from the plate into the broth. Add shrimp to bowls then add remaining juices to soup.

9. Strain out aromatics and shrimp shells then discard. Season the broth with the juice of two limes and more fish sauce to taste. Add the soy puffs and 1/4 cup chopped cilantro to the soup. Cook for another 10 minutes.

10. To assemble the laksa, pour the broth over the noodles and chicken and shrimp, and add a couple pieces of soy puff to each. Top with bean sprouts, cilantro, and fried shallots. Serve with extra lime wedges, and enjoy!