

Laksa with hokkien noodles

Ingredients: (Serves 4)

- 1 Tablespoon olive oil
- 1 Brown onion, finely chopped
- 8 Garlic cloves, finely grated or chopped
- Thumb-sized piece ginger, finely grated or chopped
- 1 Bunch coriander, stems finely chopped and leaves picked
- 2 Tablespoons chilli paste (eg. sambal olek)
- 1 Stick lemongrass, bruised
- 400mL Tin coconut milk
- 1L Reduced-salt chicken stock
- 2 Tablespoons fish sauce
- 1 Tablespoon brown sugar
- 400g Quick-cooking protein of your choice (eg. prawns, salmon, chicken thigh, tofu, dumplings)
- 2 Cups snow peas
- 500g Hokkien noodles
- 2 Cups beans sprouts
- 1 Long red chilli, thinly sliced
- 1 Lime, cut into wedges

Equipment:

- Non-slip mat
- Chopping board
- Knife
- Wok or large frying pan
- Mixing bowls
- Ladle
- Microplane
- Tongs
- Wooden spoon

Method:

1. Heat oil in a wok or large frying pan over medium-high heat. Add onion, garlic, ginger, coriander stems, chilli paste and lemongrass. Cook, stirring, for 2-3 minutes or until fragrant. Add the coconut milk and chicken stock and stir to combine. Season with fish sauce and brown sugar.
2. Bring broth to the boil then reduce to a simmer over medium-low heat. Add protein of your choice and simmer for 3-4 minutes or until just cooked. Add snow peas for the last minute of cooking.
3. Meanwhile, place noodles in a large bowl. Cover with boiling water for 2-3 minutes or until warm and easily separated.
4. Divide noodles between serving bowls. Top with protein of your choice and snow peas. Pour over broth. Finish with bean sprouts, chilli and coriander leaves. Serve with lime wedges.