



Singaporean Prawn & Coconut Noodle Laksa with Makrut Lime

GOURMET

CUSTOMER FAVOURITE

Grab your Meal Kit with this symbol



Udon Noodles



Garlic



Carrot



Asian Greens



Lemon



Red Onion



Long Chilli (Optional)



Makrut Lime Leaves



Southeast Asian Spice Blend



Coconut Milk



Fish Sauce & Rice Vinegar Mix



Prawns



Coriander

Prep in: 30-40 mins
Ready in: 30-40 mins

Eat Me First

Laksa is taking centre stage tonight, with prawns as its leading lady. Our version is a take on the Singaporean laksa lemak, and uses coconut and makrut lime to draw out the bold Asian flavours.

Pantry items

Olive Oil, Soy Sauce, Brown Sugar

Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Medium saucepan · Large pot or saucepan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
udon noodles	1 packet	2 packets
garlic	2 cloves	4 cloves
carrot	1	2
Asian greens	1 bag	2 bags
lemon	1	2
red onion	1	2
long chilli  (optional)	1	2
makrut lime leaves	2 leaves	4 leaves
Southeast Asian spice blend	¾ large sachet	1½ large sachets
coconut milk	2 packets	4 packets
water*	1¼ cup	2½ cups
soy sauce*	2 tbs	¼ cup
brown sugar*	½ tbs	1 tbs
fish sauce & rice vinegar mix	1 packet (20g)	2 packets (40g)
prawns	1 packet (190g)	2 packets (380g)
coriander	1 bag	1 bag

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2989kJ (714Cal)	407kJ (97Cal)
Protein (g)	31.4g	4.3g
Fat, total (g)	35.5g	4.8g
- saturated (g)	29.8g	4.1g
Carbohydrate (g)	59.2g	8.1g
- sugars (g)	19.4g	2.6g
Sodium (mg)	2709mg	369mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

Fancy a drop?

We recommend pairing this meal with Dry Riesling or Grüner Veltliner



Cook the noodles

- Boil the kettle. Half-fill a medium saucepan with boiling water.
- Cook **udon noodles** over medium-high heat until tender, **3-4 minutes**.
- In the **last minute** of cook time, gently stir **noodles** with a fork to separate.
- Drain, rinse and set aside.



Cook the prawns

- Add **prawns** to the saucepan and cook until pink and cooked through, **3-4 minutes**.



Get prepped

- Meanwhile, finely chop **garlic**. Thinly slice **carrot** into half-moons. Roughly chop **Asian greens**. Slice **lemon** into wedges. Thinly slice **red onion** and **long chilli** (if using).
- Remove centre veins from the **makrut lime leaves**, then finely chop.

TIP: The makrut lime leaves are fibrous, so make sure to cut them into small pieces.



Finish the laksa

- Add **Asian greens** and cooked **udon noodles** to the saucepan. Cook stirring until wilted and combined, **1-2 minutes**.
- Remove from heat then add a squeeze of **lemon juice**. Season to taste.



Start the laksa

- In a large saucepan, heat a drizzle of **olive oil** over medium-high heat. Cook **onion** and **carrot**, until slightly tender, **3-4 minutes**.
- Add **garlic**, **Southeast Asian spice blend** (see ingredients) and **makrut lime**. Cook, stirring, until fragrant, **1 minute**.
- Stir in **coconut milk**, the **water**, the **soy sauce**, the **brown sugar** and **fish sauce & rice vinegar mix**. Bring to a boil then reduce to a simmer.



Serve up

- Divide Singaporean prawn and coconut laksa between bowls.
- Garnish with **chilli**. Tear over **coriander**.
- Serve with any remaining lemon wedges. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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