

Singaporean Prawn & Coconut Laksa

with Asian Greens & Coriander

GOURMET

Grab your meal kit with this number

15



Udon Noodles



Garlic



Carrot



Asian Greens



Lime



Red Onion



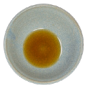
Long Chilli (Optional)



Southeast Asian Spice Blend



Coconut Milk



Fish Sauce & Rice Vinegar Mix




Tail-On Prawns



Coriander

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

 Eat Me Early

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 lime to draw out the bold Asian flavours.

Pantry items

Olive Oil, Soy Sauce, Brown Sugar

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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 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 packet	2 packets
lime	1	2
red onion	1	2
long chilli 🌶️ (optional)	1	2
Southeast Asian spice blend	¾ large sachet	1½ large sachets
coconut milk	2 medium packets	4 medium packets
water*	1¼ cups	2½ cups
soy sauce*	2 tbs	¼ cup
brown sugar*	½ tbs	1 tbs
fish sauce & rice vinegar mix	1 packet	2 packets
tail-on prawns	1 packet	2 packets
coriander	1 packet	1 packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3062kJ (732Cal)	408kJ (98Cal)
Protein (g)	31.7g	4.2g
Fat, total (g)	37.2g	5g
- saturated (g)	31.4g	4.2g
Carbohydrate (g)	60.2g	8g
- sugars (g)	20.3g	2.7g
Sodium (mg)	2711mg	361mg
Dietary Fibre (g)	22.4g	3g

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 Sauvignon Blanc or Chardonnay.

We're here to help!

Scan here if you have any questions or concerns



Cook the noodles

- Boil the kettle. Half-fill a medium saucepan with boiling water.
- Add **udon noodles** and cook 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 **tail-on 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**.
- Zest **lime** to get a pinch then slice into wedges.
- Thinly slice **red onion** and **long chilli** (if using).



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 **lime 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**, stirring, until slightly tender, **3-4 minutes**.
- Add **garlic**, **Southeast Asian spice blend** (see ingredients) and a good pinch of **lime zest**. Cook, stirring, until fragrant, **1 minute**.
- Stir in **coconut milk**, the **water**, **soy sauce**, **brown sugar** and **fish sauce & rice vinegar mix**. Bring to a boil then reduce to a simmer, **2-3 minutes**.



Serve up

- Divide Singaporean prawn and coconut laksa between bowls.
- Garnish with **chilli** (if using), then tear over **coriander**.
- Serve with any remaining lime wedges. Enjoy!

Rate your recipe

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