

## Malaysian Prawn & Chicken Laksa



**Serves:** 10

**Calories per serving:** 522

**Profitability:**

**Steps:**

Heat oil then stir fry the vegetables and mushrooms for 2 to 3 minutes, remove and set aside

Tip the curry paste into the pan and fry for 1 minute, pour in the coconut milk and Fond, bring to the boil then drop in the noodles and prawns

Reduce the heat and simmer for 4 minutes until the prawns are cooked through

**Ingredients:**

100g Thai Red Curry Paste

15g Maggi Asian Fonds

25ml sunflower oil

100g beansprouts, washed & drained

25g Red chillies - medium sliced or julienne, seeds removed

20g Maggi Chicken Fonds mixed with 500ml water

Maggi Coconut Milk – coconut powder 220g mixed with 800ml water

500g noodles egg fine cooked

300g cooked shredded chicken

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