

Crunchy vegetable & chicken laksa



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Preparation 20 mins | Cooking 15 mins | Serves 4

For ease, use the flesh from half a barbecued chicken for this recipe.

250g dried rice vermicelli noodles
1 tbs peanut oil
½ cup laksa paste
4 cups chicken stock
2 tsp brown sugar
2 cups light coconut milk
2 cups shredded cooked chicken
½ cup coriander leaves, chopped

To serve:

½ cup bean sprouts, trimmed
1 Lebanese cucumber, peeled, halved and cut into matchsticks
12 cherry tomatoes, halved
½ cup fresh mint and coriander leaves
2 green onions, finely sliced diagonally
2 kaffir limes leaves, finely shredded (optional)

STEP 1 Place noodles in a heatproof bowl. Cover with boiling water. Set aside for 5 minutes or until tender. Drain and set aside.

STEP 2 Heat a wok over high heat until hot. Add oil and heat. Add laksa paste and stir-fry for 2-3 minutes or until fragrant. Add stock and sugar and bring to the boil. Reduce heat to medium-low. Add coconut milk, stirring constantly until hot. Add chicken. Chop half the coriander and add to soup.

STEP 3 To serve, divide noodles between 4 deep serving bowls. Ladle over remaining laksa soup. Top with bean sprouts, cucumber, tomatoes, mint and coriander leaves, green onions and kaffir lime leaves (if using) and serve.