



# Laksa Soup

4 servings

60 minutes

## Ingredients

### Chicken marinade

400g chicken  
Juice from 1 lime  
2cm grated ginger  
3tbsp soy sauce  
1tsp fish sauce  
1tbsp sambal  
1tsp brown sugar  
2 garlic cloves  
3tbsp olive oil

### Coconut soup

Left over marinade  
1 can coconut milk  
Water  
Dash of oil  
2 garlic cloves  
Grated ginger  
2tsp sambal  
1tbsp red curry paste  
Lime juice to taste

### To serve

Cilantro  
Boiled eggs  
Lime wedges  
Rice noodles

## Notes

## Instructions

1. Prepare marinade for chicken. Marinate chicken in fridge while preparing broth
2. Add oil to warm pot with garlic and ginger. Once fragrant, add sambal and red curry paste
3. Add coconut milk, rinse can with water and add water to pot
4. Add left over marinade and bring to boil, then reduce to simmer
5. Cook marinated chicken until ready, cut up and cover prior to serving. Boil eggs and noodles, set aside
6. Enjoy!