



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

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!

Notes