



Total Time  
**30 MIN.**

Serving Size  
**250 ML (8 OZ)**

Difficulty  
**MEDIUM**

Yields  
**6**

### INGREDIENTS

### WEIGHT

### MEASURE

Garlic cloves, chopped

Shallots, chopped

Fresh ginger, chopped

2 inch  
piece

5 cm piece

Long red chillies, chopped

1

1

Vegetable oil

1/3 cup

80 mL

Shrimp, uncooked, shells removed and reserved

Laksa paste

1/3 cup

80 mL

Campbell's® Low sodium Chicken stock,

6 cups

1 L

prepared as per package directions

Coconut cream

3/4 cup

175 mL

Fish balls

Fried tofu puffs, halved

White sugar

1 tsp

5 mL

Fish sauce

Limes, juiced

Dried rice vermicelli noodles

1/2 lb

227 g

Fresh egg noodles

1/2 lb

227 g

### Garnish

Poached chicken, shredded

1/2 lb

227 g



### Tip

Note

\*Laksa paste, fish balls and tofu puffs are all available at Asian supermarkets.



Bean sprouts

Green onion, finely sliced

Long red chili, finely sliced

Coriander leaves

Fried shallots

Lime wedges

## INSTRUCTIONS

1. Combine the chopped garlic, shallots, ginger and chili in a food processor.
2. Add oil to large stockpot along with reserved prawn shells and fry 1-2 minutes until the shells turn red. Remove shells with a slotted spoon.
3. Add the blended paste to the oil and fry for 1 minute. Then add the laksa paste.
4. Cook for 2-3 minutes until fragrant.
5. Add prepared **Campbell's Low Sodium Chicken stock** and bring to the boil.
6. Add the coconut cream and reduce heat to a simmer. Add the fish balls, tofu and sugar. Season with fish sauce and lime juice to taste.
7. Bring another large saucepan of water to the boil. Cook the rice noodles and egg noodles separately, for 2 minutes then transfer to a colander and rinse with cold water.
8. Add the prawns to the laksa mixture. Turn off the heat and allow to gently poach for 2-3 minutes until cooked through.

To serve, divide the noodles and prawns among bowls. Top with cooked chicken, bean sprouts, spring onions, chilli, coriander, fried shallots and lime wedges. Ladle hot broth over the mixture.