

Quick Laksa

1 Onion
1 Tbsp Oil

½ Cup Charmaine Solomon's laksa paste
6 Cups chicken stock or water
50g rice vermicelli
100g Hokkein noodles
1 Cup coconut milk

4 Baby Bok choy
500g raw chicken breast cut into strips (or Green Prawns or Marinara mix)

Juice of a lime
100g bean sprouts
coriander leaves

Chop the onion and soften in oil

Add: laksa paste, Stock or water, vermicelli, noodles and coconut milk
Simmer for 3 minutes or until the noodles are cooked.

Then add Bok choy, bases trimmed and cut into quarters, add chicken, prawns or marinara mix and simmer for 3 minutes

Add: Lime juice

Serve garnished with bean sprouts and coriander leaves