

Chicken Laksa

Yield: 5 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/malaysian-shrimp-paste-recipe>

Ingredients:

- 2 tablespoons coriander seeds
- 1 tablespoon black peppercorns
- 1 tablespoon cumin seeds
- 1 tablespoon fennel seeds
- 4 cloves
- 1/4 teaspoon ground tumeric
- 8 dried arbol chiles stemmed
- 2 lemongrass stalks
- 3 tablespoons vegetable oil
- 1 pound chicken thighs boned, skinned, cubed
- 1 teaspoon shrimp paste
- 3 large shallots thinly sliced
- 13 1/2 ounces coconut milk
- 1 quart reduced sodium chicken broth
- 2 teaspoons sugar
- 3 teaspoons kosher salt
- 1 cinnamon stick
- 8 ounces mung beans rinsed
- 8 ounces wide rice noodles
- 1/3 cup fresh mint leaves torn into smaller pieces
- 1/3 cup fresh cilantro leaves torn
- lime wedges
- chili paste Sambal oelek

Nutrition:

1. Calories: 640 calories
2. Carbohydrate: 47 grams
3. Cholesterol: 80 milligrams
4. Fat: 42 grams

5. Fiber: 6 grams
 6. Protein: 24 grams
 7. SaturatedFat: 20 grams
 8. Sodium: 2110 milligrams
 9. Sugar: 5 grams
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