

Laksa Noodle Soup

Yield: 4 min
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/indonesian-laksa-recipe>

Ingredients:

- 4 bone-in, skin-on chicken thighs
- 4 tablespoons vegetable oil divided
- 1 clove garlic minced
- 1 1/2 tablespoons ginger minced
- 1 stalk lemongrass tough woody parts removed, minced
- 2 Thai chilies minced
- 1/2 cup laksa paste
- 1 tablespoon brown sugar
- 4 cups chicken stock
- 1 can coconut milk 13.5 ounces/400 ml
- 1 tablespoon fish sauce or to taste
- 1 package soy puffs, halved
- 4 noodles portions, Hokkien egg noodles, rice vermicelli, or fresh/dried wheat noodles
- 3 limes for juicing, and additional lime wedges for serving
- 3 shallots large, thinly sliced
- 1/4 cup all purpose flour
- 12 large shrimp
- 2 cups mung bean sprouts trimmed and cleaned
- 1/2 cup fresh cilantro leaves

Nutrition:

1. Calories: 1110 calories
2. Carbohydrate: 56 grams
3. Cholesterol: 230 milligrams
4. Fat: 75 grams
5. Fiber: 6 grams
6. Protein: 59 grams
7. SaturatedFat: 31 grams
8. Sodium: 930 milligrams

9. Sugar: 14 grams

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