

Malaysian Curry Laska

Yield: 4 min
Total Time: 60 min

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

Ingredients:

- 1 1/2 tablespoons dried shrimp
- 6 garlic cloves
- 4 shallots chopped
- 1 inch fresh ginger
- 2 red chilies dried, seeds removed
- 1/4 cup palm oil
- 1 pound shrimp heads and tails removed and reserved
- 1/3 cup laksa paste Tean's Gourmet Curry
- 6 cups chicken stock
- 1 can coconut milk
- 12 fish balls optional
- 1/2 tofu puffs pond, each cut in half
- 1 teaspoon fish sauce
- 2 limes juiced
- 3/4 pound egg noodles fresh
- 3/4 pound rice vermicelli noodles dried

Nutrition:

1. Calories: 1330 calories
2. Carbohydrate: 174 grams
3. Cholesterol: 260 milligrams
4. Fat: 48 grams
5. Fiber: 6 grams
6. Protein: 54 grams
7. SaturatedFat: 28 grams
8. Sodium: 1010 milligrams
9. Sugar: 12 grams

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