

# Laksa Soup – A Malaysian Coconut Curry Soup

Yield: 9 min  
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/malaysian-indian-chicken-sambal-recipe>

## Ingredients:

- 3 tablespoons vegetable oil like peanut oil or coconut oil)
- 1 laksa paste recipe for, or 1, 14 ounce Jar of Prepared Laksa Paste – see notes.
- 6 cups chicken stock or broth
- 8 kaffir lime leaves
- 1 teaspoon salt more to taste
- 1 tablespoon brown sugar or palm sugar
- 1 1/2 pounds chicken (breast or thigh meat) cut into bite-sized pieces
- 1 pound raw large shrimp (raw, peeled -or sub more chicken or veggies )
- 27 ounces full fat coconut milk Do not use “lite” – and if you like an even richer broth, add a third can.
- 2 limes Juice from
- fish sauce to taste ( I use 1 tablespoon)
- 1 pound dried rice noodles (2 ounces per person) (or 1 1/2 – 2 lbs fresh rice noodles from the refrigerated section of the Asian marke...
- bean sprouts
- lime wedges
- cilantro
- mint vietnamese
- scallions
- sambal chili paste
- shallots fried
- fried tofu cubes
- fish balls frozen
- scallops or other firm fish
- clams
- mussels
- veggies like snow peas, mushrooms, carrots, bell pepper, chopped spinach or greens etc....
- 5 dried red chilies ( 3 is medium spicy)
- 2 tablespoons dried shrimp (available at Asian Markets) optional see notes
- 5 shallots (about 1 cup) roughly chopped
- 4 garlic cloves

- 3 tablespoons galanga finely chopped
- 2 stock arge lemongrass- finely chopped (1/2 cup chopped) – feel free to use frozen chopped lemongrass at the Asian market.
- 2 teaspoons fresh turmeric (optional, and ground is OK, too)
- 6 candlenuts or substitute 12 soaked cashews, brazil nuts or macadamia nuts (soak in hot water 15 mins- optional- you can leave the nu...
- 1 tablespoon shrimp paste (or shrimp sauce) optional
- 2 teaspoons ground coriander
- 1 teaspoon ground cumin
- 1 teaspoon sweet paprika
- 3 tablespoons peanut oil olive or vegetable oil