

# Curry Laksa

Yield: 4 min  
Total Time: 65 min

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

## Ingredients:

- 2 onions medium, peeled and cut into chunks
- 3 cloves garlic peeled and halved
- 1 stalk lemongrass slice bottom third into rings
- 1 1/2 inches ginger peeled and thickly sliced, 45g
- 1/2 cup curry powder
- 1/4 cup vegetable oil 60ml
- 4 chicken thighs skin removed
- 3 pandan leaves shredded and knotted
- 7 cups water 1.7 liters
- 12 ounces bean sprouts trimmed, 340g
- 1 pound yellow noodles fresh, 450g
- 8 ounces shrimps peeled and deveined, 225g
- 1 1/2 cups coconut milk 360ml
- 12 pieces deep fried tofu halved
- salt to taste
- 1/2 cucumber julienned
- 4 sprigs mint leaves stems removed
- 1 lime cut into wedges
- 6 teaspoons sambal optional

## Nutrition:

1. Calories: 1480 calories
2. Carbohydrate: 102 grams
3. Cholesterol: 280 milligrams
4. Fat: 91 grams
5. Fiber: 11 grams
6. Protein: 67 grams
7. SaturatedFat: 39 grams
8. Sodium: 2940 milligrams

9. Sugar: 11 grams

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