

King prawn and noodles laksa

Total time **100 mins** 25 mins preparation time 75 mins cooking time

Nutritional facts (per portion):
2,458 kJ / 587 kcal

Fat: **5.6 g**

INGREDIENTS

4 portion(s)

1	butternut squash, peeled and cubed
4 tbsp	<u>Kikkoman Naturally Brewed Soy Sauce</u>
1	thumb sized piece ginger
1	red chilli, deseeded
3	cloves garlic
1	onion, roughly chopped
1 tbsp	brown sugar
1	tin coconut milk
1	pint vegetable stock
400 g	vermicelli rice noodles
400 g	raw king prawns, shelled
100 g	bean sprouts
	juice 1 lime
3 tbsp	fresh coriander
30 g	peanuts

PREPARATION

Step 1

Place the butternut cubes onto a baking tray, drizzle with 1tbs Kikkoman Soy Sauce, oil and roast in a pre heated oven set at 180°C for around 1 hour.

Step 2

Place the ginger, chilli, garlic, onion and sugar into a small blender and blitz to make a paste. Fry the paste in some vegetable oil for 2-3 mins over a medium heat. Add the coconut milk and stock and bring to the boil, reduce the heat to a simmer.

Step 3

Meanwhile cook the noodles by placing them in boiling water along with 1 tbs Kikkoman Soy Sauce, turn off the heat and leave to stand for 5 mins, drain and divide between 4 bowls.

Step 4

Add the prawns to the liquor, along with the butternut squash, and cook the prawns until they turn pink, this should take around 3 mins. Then add the bean sprouts and season with 2tbs Kikkoman Soy Sauce and lime juice to taste. Ladle on top of the noodles then garnish with fresh coriander and peanuts. Serve with a lime wedge.