



# Seafood Laksa



4 Servings



40 minutes

## Ingredients :

- Rice noodles
- Shrimp , peeled and deveined
- Mussels , cleaned
- White fish chunks
- Coconut milk
- Seafood stock
- Laksa paste
- Garlic , minced
- Fresh ginger , grated
- Cooking oil
- Fish sauce
- Lime juice
- Fresh cilantro
- Bean sprouts



## Instructions :

1. Soak the rice noodles in warm water until soft ,then drain and set aside .
2. Heat oil in a large pot and sauté the garlic and ginger until fragrant .
3. Add the laksa paste and cook for a minute to release its aroma .
4. Pour in the seafood stock and coconut milk ,then bring the broth to a gentle simmer .
5. Add the shrimp ,mussels ,and fish ,cooking until the seafood is just tender .
6. Stir in the drained noodles and let them heat through in the broth .
7. Season with fish sauce and lime juice to taste .
8. Serve hot ,topped with fresh cilantro and bean sprouts .