



EASY PRAWN LAKSA NOODLES

Serves 4

INGREDIENTS

200ml of water

30 medium size cooked prawns

120g bean sprouts

Fresh coriander leaves

4 "cakes" AYAM Noodles

1 AYAM Laksa Paste 185g

1 pack Ayam Brand Coconut Milk 200ml or 1 can AYAM coconut cream 140ml



NOODLES

Prepare 4 cakes of Ayam Instant Noodles according to instructions on packet

BOILING

Combine paste and water in a large pan and bring to boil

Once boiling, add prawns and simmer uncovered for about 5 minutes.

Add coconut milk, bean sprouts and coriander leaves and stir until heated through.

PRESENTATION

Divide the noodles into 4 bowls and pour the laksa sauce.

Add a fresh coriander leave on top and serve hot.