

Shimeji Laksa with Rice Noodles

Pak Choi and Eggs

hellóchef

Laksa which originates from South East Asia is a spicy noodle soup with a curry flavoured broth. We've topped ours with soft boiled eggs, mushrooms and pak choi.

Cals 522 • Prot 23 • Carbs 38 • Fat 34

Vegetarian

hellochef.com • 04-383-93-99 • hello@hellochef.com

🕒 cook: 30 min

R3572



Before you start

Please wash your hands and rinse all fresh fruits and vegetables prior to cooking.

Ingredients

Laksa	2 ppl	3 ppl	4 ppl	
Shallots	1	2	2	Piece
Fresh coriander	15	15	30	Grams
Baby pak choi	3	3	6	Piece
Shimeji mushroom	150	150	300	Grams
Vegetable oil	1	1	2	Tbsp
Salt	0.5	0.5	1	Tsp
Ginger garlic paste	20	30	40	Grams
Curry powder	4	5	8	Grams
Turmeric powder	2	2	4	Grams
Coconut milk	200	400	400	ML
Vegetable stock cube 15*	1	1	2	Piece
Water	600	800	1200	ML
Sambal oelek	10	10	20	Grams
Lime leaves	3	6	6	Piece
Rice noodles	100	150	200	Grams
Bean sprouts	50	75	100	Grams
Soy sauce 9*, 10*, 11*	10	10	20	ML
Lime	1	2	2	Piece
To serve				
Organic Eggs 5*	2	3	4	Piece
Salted peanuts 1*	40	60	80	Grams
Chilli flakes	2	2	2	Grams

Allergens

*15 Celery, *9 Soya, *10 Wheat, *11 Gluten, *5 Eggs, *1 Peanuts

Due to production methods, we cannot guarantee our products are completely free from any allergen such as **Peanuts, Tree Nuts, Sesame Seeds, Milk, Eggs, Fish, Crustaceans, Molluscs, Soya, Wheat, Gluten, Lupin, Mustard, Sulphur Dioxide and Celery.**

Nutritional information	Per Serving*
Energy (kJ/kcal)	2186 / 522
Fat (g)	33.9
of which saturates (g)	13.7
Carbohydrate (g)	38
of which sugars (g)	6.7
Fiber (g)	11.4
Protein (g)	22.7
Salt (g)	6.3

*Nutritional information only applies to ingredients supplied by Hello Chef. The cooking process and additional ingredients added at home will affect total values.



1 Boil eggs

Cook the **eggs** in boiling water for 5-7 min or until cooked to your liking. Drain, run under cold water and peel once cooled.

Tip! Store your eggs at room temperature! This will prevent them from cracking when added to the boiling water.



2 Prep

Meanwhile, peel and very finely chop the **shallots**. Roughly chop the **coriander leaves** and set them aside, then chop the stalks finely. Trim the **pak choi** and separate the leaves. Trim and separate the **mushrooms**.



3 Fry

Heat a large pan over a medium-high heat with a drizzle of **oil**. Once hot, add the **mushrooms** with a pinch of **salt** and fry for 3 min. Add the **shallots** and **coriander** stalks with a pinch of **salt** and fry for 3 min further. Add the **ginger garlic paste, curry powder** and **turmeric** and fry for 1 min further until fragrant.



4 Simmer

Add the **coconut milk, stock cube, measured water, sambal oelek (spicy!)** and **lime leaves**. Bring to a simmer. Once simmering, add the **rice noodles** to the bubbling broth along with the **pak choi**. Make sure the **noodles** are fully submerged. Cook for 4 min. Remove the pan from the heat.



5 Finish

Stir in the **bean sprouts, soy sauce, coriander leaves** and a squeeze of **lime juice** (reserve some **coriander** and a wedge of **lime** for garnish).



6 Serve

Slice the **eggs** in half. Divide the **laksa** between bowls, spooning the broth over the **noodles** and **vegetables**. Top with the **egg halves**. Garnish with the **peanuts, chilli flakes (spicy!)** and any remaining **coriander leaves** and **lime wedges**.