

## Using Karimix Laksa Curry Paste

### KING PRAWN LAKSA

#### INGREDIENTS:

King Prawns, 8 per portion

**Karimix Laksa Curry Paste**

Oil for stir frying

Red and yellow peppers, sliced finely

Shredded Bok Choy, stems only

Coconut Milk

Red Chilli, finely chopped

Lemon Zest, finely grated

Medium Egg Noodles



#### METHOD:

1. Mix the king prawns with **Karimix Laksa Curry Paste** and leave for 20 minutes.
2. Heat a little oil in a pan and when hot, sauté the prawns with the peppers and bok choy. Add the red chilli, lemon zest and coconut milk to coat, then reduce sauce for a minute.
3. Meanwhile, mix **Karimix Laksa Curry Paste** with a little coconut milk and work through hot noodles with your fingers.
4. To serve, place a mound of noodles on a plate, top with the king prawns, then dress with peppers and drizzle around the sauce.

*Tip:* Also great served on plain Basmati rice.



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