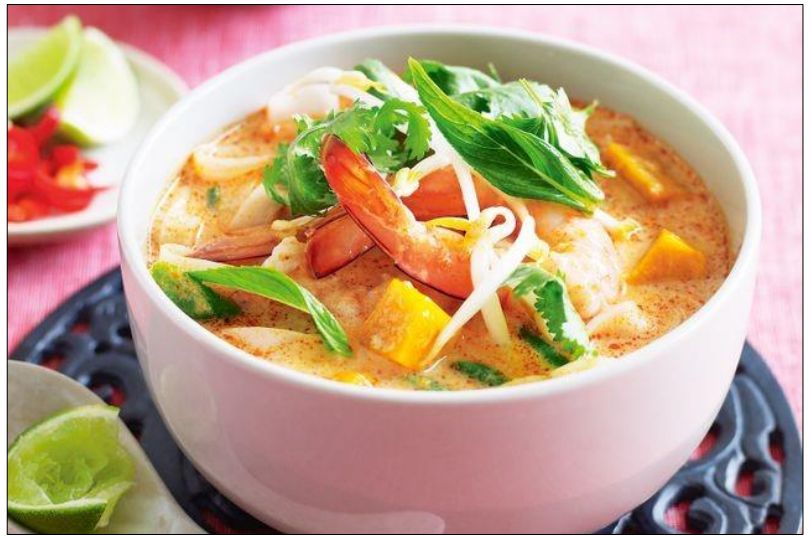


# Prawn Laksa

## Ingredients

Serves 4

500g pumpkin, cut into 1.5cm pieces  
2 tsp olive oil  
230g laksa paste  
500ml (2 cups) chicken stock  
400ml can coconut milk  
750g raw prawn meat  
120g green round beans, topped, cut diagonally into 3cm pieces  
1 tsp fish sauce  
200g dried thick rice stick noodles  
½ cup fresh coriander leaves  
½ cup small fresh mint leaves  
25g (1/3 cup) bean sprouts, trimmed  
Thinly sliced fresh red chilli (optional), to serve



## Method

Place the pumpkin in a steamer over a saucepan of simmering water. Cover and cook for 15 minutes or until tender.

Meanwhile, heat the oil in a wok over medium heat. Add the laksa paste and cook, stirring, for 2 minutes. Add the stock and coconut milk, and stir to combine.

Bring the coconut milk mixture to a simmer over medium heat. Add the prawns and beans. Cook for 3-4 minutes or until the prawns are just cooked through.

Add the pumpkin to the coconut milk mixture and cook for 1 minute or until heated through. Stir in the fish sauce.

Meanwhile, place the noodles in a large heatproof bowl. Add enough boiling water to cover. Set aside for 10 minutes or until soft. Drain.

Divide the noodles among serving bowls. Pour over the coconut milk mixture and top with the coriander, mint, bean sprouts and chilli, if desired. Serve with lime wedges.