

Tofu Laksa

Ingredients

2 Tab green curry paste
1 litre stock
2 small bunches vermicelli noodles
2 carrots -sliced diagonally
1 red capsicum – cut in half & sliced
3 spring onions – sliced diagonally
2 x tins' Ayam' brand coconut milk
300g packet silken firm tofu – cubed

Method

1. fry curry paste until fragrant
2. add stock & bring to the boil
3. meanwhile cover noodles with boiling water in a separate dish
4. add carrots & capsicum, coconut milk & bring back to the boil
5. add spring onions, & turn heat off
6. place noodles & tofu into each bowl, (serves 4) ladle laksa on top.

Notes you can add noodles directly into the laksa in step 5, if left to stand you will have a thicker laksa.

If you use a firmer tofu add it to the laksa in step 4