

MARLEY SPOON



Pumpkin Laksa with Crispy Fried Shallots

 20-30min  2 Portions

Bring Malaysian flavour to the table with this tempting vegetarian laksa. Pumpkin is the star here, balancing the heat from the laksa paste with its natural sweetness, plus capsicum, zucchini and water chestnuts for extra veg. Crown with ready-to-go crispy fried shallots and enjoy dinner in a flash.

What we send

- pumpkin
- coconut milk
- capsicum, zucchini
- laksa powder ¹⁷
- vermicelli bean noodles
- coriander, spring onion
- water chestnuts
- lime
- fried shallots ¹

What you'll require

- boiling water
- soy sauce ⁶
- vegetable oil
- water

Utensils

Our vegies come fresh from the farm, so please wash them before use.

Allergens

Gluten (1), Soy (6), Sulphites (17). May contain traces of other allergens.

Nutrition per serving

Energy 870kcal, Fat 49.4g, Carbs 86.1g, Proteins 12.5g



1. Prepare vegetables

Peel the **pumpkin** and cut into 3cm chunks. Thinly slice the **capsicum**, discarding the seeds and membrane. Halve the **zucchini** lengthwise, then thinly slice. Thinly slice the **spring onion**, reserving the green part to serve. Drain and coarsely chop **half the water chestnuts** (the remainder won't be used in this dish).



2. Cook laksa paste

Combine **half the laksa powder** (the remainder won't be used in this dish) and **2 tbs water** to form a paste. Heat **1 tbs vegetable oil** in a large deep frypan or saucepan over medium heat. Cook the **laksa paste**, stirring, for 2-3 mins until fragrant.

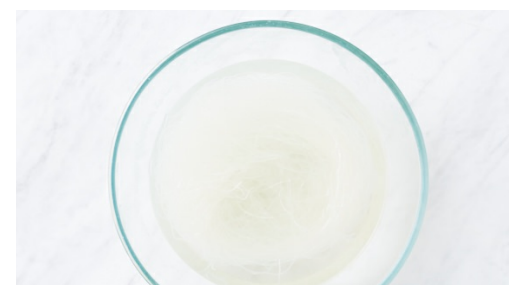


3. Add vegetables

Add the **white part of the spring onion** and cook for 1 min or until softened. Add the **pumpkin, capsicum and water chestnuts** and cook, stirring, for 3 mins or until the vegetables start to soften.

4. Add coconut milk

Add the **coconut milk and 250ml (1 cup) boiling water** and bring to the boil. Reduce the heat to medium and cook for 5 mins. Add the **zucchini** and cook for a further 5 mins or until the vegetables are tender. Remove from the heat.



5. Soak noodles

Meanwhile, put the **noodles** in a heatproof bowl and cover with boiling water. Leave to soften for 5 mins or until the noodles are transparent. Drain and use scissors to cut the noodles into shorter lengths.



6. Get ready to serve

Juice **half the lime** and cut the **remaining lime** into wedges. Pick the **coriander leaves**, discarding the stems. Stir the **lime juice** and **1½ tbs soy sauce** into the laksa. Divide the **noodles and laksa** among bowls and scatter over the **fried shallots, coriander and reserved spring onion**. Serve with the **lime wedges**.