

# MARLEY SPOON



## Pumpkin Laksa

with Crispy Fried Shallots



20-30min



4 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

- water chestnuts
- laksa powder <sup>17</sup>
- Japanese pumpkin
- zucchini, capsicum
- coriander, spring onion
- vermicelli bean noodles
- coconut milk
- fried shallots
- limes

## What you'll require

- boiling water
- soy sauce <sup>6</sup>
- vegetable oil
- water

## Utensils

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

### Allergens

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

### Nutrition per serving

Energy 805kcal, Fat 48.6g, Carbs 75.4g, Proteins 11.1g



### 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 onions**, reserving the green part to serve. Drain and coarsely chop the **water chestnuts**.



### 2. Cook laksa paste

Combine the **laksa powder** and **80ml (1/3 cup) water** to form a paste. Heat **2 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 **500ml (2 cups) 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 **1 lime** and cut the **remaining lime** into wedges. Pick the **coriander leaves**, discarding the stems. Stir the **lime juice** and **60ml (1/4 cup) 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**.

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