



Mushroom & Fish Laksa

preparation: 10 minutes; cooking: 20 minutes;

serves: 4

200g dried rice vermicelli noodles
1 tbs peanut oil
400g Swiss Brown mushrooms, sliced
1/2 cup laksa paste
400ml can coconut milk
2 cups fish or chicken stock
300g white fish fillets, skinned & cubed
100g snow peas, diagonally sliced
75g bean sprouts, trimmed
4 green shallots, sliced
1 lime, juiced

1. Place noodles into a large heat-resistant bowl & cover with boiling water. Stand for 5 minutes or until soft. Drain & set aside.
2. Meanwhile, heat 2 tsp oil in a wok over medium-high heat. Add eggs & cook, stirring constantly, for 2 minutes or until scrambled. Remove & set aside.
3. Heat remaining oil in wok over high heat. Add mushrooms, garlic & prawns & stir-fry for 3 minutes. Reduce heat to medium, add lime juice, fish sauce, brown sugar & noodles & stir-fry for 2 minutes. Add scrambled eggs, snow pea sprouts & peanuts & stir-fry for 2-3 minutes or until heated through. Serve immediately.