



Serves: 4

## Mushroom Laksa

**250g dried rice vermicelli noodles**  
**2 tbs peanut oil**  
**500g button mushrooms, trimmed**  
**1/3 cup laksa paste\***  
**4 cups (1 litre) salt reduced chicken stock**  
**3 tsp grated palm sugar**  
**2 cups coconut milk**  
**1/2 cup bean sprouts, trimmed**  
**1/2 cup small mint leaves**  
**1/2 cup coriander leaves**

1. Place noodles into a heatproof bowl. Cover with boiling water. Set aside for 3 minutes until just tender. Drain.
2. Heat a wok over high heat until hot. Add 1 tbs oil and swirl to coat wok. Add mushrooms and stir-fry for 3 minutes until light golden. Transfer to a plate. Add remaining oil and laksa paste and stir-fry for 2 minutes or until fragrant and oil separates from paste.
3. Add stock and bring to the boil. Reduce heat to medium-low. Return the mushrooms to the wok. Add palm sugar and coconut milk, cook stirring until hot (do not boil).
4. Divide noodles between serving bowls. Ladle over soup. Top with bean sprouts, mint and coriander and serve.

\*Laksa paste varies in spiciness, adjust the amount according to your taste.