



Cheat's Laksa

Ingredients

- 2 packets Maggi 3 minute Curry Noodles
- 75 g Maggi Coconut Milk Powder
- 4 tablespoons Maggi Extra Hot Chilli Sauce
- 4 heads baby pak choi, chopped into thick slices
- 50 g Beansprouts
- 4 large spring onions, sliced
- 1 Medium Cucumber, sliced into matchsticks
- 2 teaspoons Dried Sesame

Instructions

1. Cook the eggs in boiling water for about 6 minutes if you like a jammy centre or a bit longer if you prefer a firmer yolk, then drain and plunge into cold water until cool enough to peel the shell away.
2. Mix 75g Maggi Coconut Milk Powder with 3tbsp boiling water until smooth, then add 280ml cold water and mix well. Pour the coconut milk into a large saucepan, add in the noodles, 500ml boiling water, seasoning sachets, chilli sauce and Pak choi. Simmer for 3 minutes. Bring to the boil, then simmer for 3 minutes.
3. Divide between four bowls and garnish with beansprouts, sliced spring onion and cucumber. Top with the boiled eggs, cut in half and finish with a sprinkling of sesame seeds.

Nutrition

Carbohydrate	35 g
Energy	320.12 kcal
Fat	16.44 g
Fibre	10.13 g
Protein	16.04 g
of which: saturates	11.11 g
Sodium	829.38 mg
of which: sugars	15.12 g

0 Minutes

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