

be good to  
*Yourself*

**BETTER FOR YOU**



## *Spicy Sour Prawn Soup*

**FIVE  
TASTES**  
ASIAN CUISINE

Recipe courtesy of Five Tastes [www.fivetastes.com.au](http://www.fivetastes.com.au)



# Spicy Sour Prawn Soup



PREPARE  
20 mins



COOK  
10 mins



SERVES  
4

## INGREDIENTS

- 2 shallots, crushed
- 1 dried red chilli
- 1 lemongrass, bruised
- 1 cm fresh ginger, sliced
- 2 cups salt reduced chicken or fish stock
- 220g jar **Five Tastes** Laksa paste
- 1 cup water
- 2 kaffir lime leaves, torn
- 400g shelled raw tiger prawns
- 100g enoki mushrooms
- 200g dry rice noodles, prepared according to pack instructions.
- 2 limes for serving



## INSTRUCTIONS

### STEP 1

Place shallots, chilli, lemongrass and ginger in mortar and pestle, pound until crushed. Transfer to a dry wok and cook at a medium-high heat until fragrant.

### STEP 2

Add stock, **Five Tastes Laksa Paste**, water and lime leaves, then bring to the boil. Add prawns, cover and simmer for 5 minutes.

### STEP 3

Serve with prepared noodles and lime wedges.

### Tip:

Add a side dish of steamed vegetables for extra fibre.



Recipe courtesy of Five Tastes [www.fivetastes.com.au](http://www.fivetastes.com.au)



PREPARE. ENJOY. SHARE. #BGTY  

[begoodtoyourself.com.au](http://begoodtoyourself.com.au) for more information and recipe ideas

