

Laksa Noodle Soup

Recipe video above. This is a recipe for a real Malaysian restaurant quality laksa made by **sprucing up store bought laksa paste!** You can't just dump store bought laksa paste into coconut broth! The key is to freshen up the paste by sautéing it with garlic, ginger, chilli and lemongrass. Makes a world of difference! This makes 2 large bowls. Because large is the only way to go with Laksa!



4.97 from 296 votes

Prep Time	Cook Time	Total Time
15 mins	45 mins	1 hr

Course: Dinner, Soup Cuisine: Malaysian Keyword: laksa noodle soup, laksa recipe
Servings: 2 Calories: 780cal Author: Nagi | RecipeTin Eats

Ingredients

Chicken Stock

- 2 cups (500 ml) chicken stock / broth
- 1 cup (250 ml) water
- 3 chicken drumsticks (Note 1)

Laksa Broth

- 1 1/2 tbsp oil
- 2 garlic cloves , minced
- 2 cm / 4/5" piece of ginger , finely grated
- 1 lemongrass , white part grated, (Note 2)
- 2 birds eye chillis , finely chopped (Note 3)
- 1/2 cup (175g) laksa paste (Note 4)
- 400g / 14 oz can coconut milk (Note 5)
- 2 tsp fish sauce (sub soy)

Noodles + Toppings

- 50g / 1.5 oz vermicelli noodles , dried
- 100g / 3.5oz hokkien noodles (optional, Note 6)
- 80g / 2.5 oz bean sprouts
- 80g / 2.5 oz tofu puffs , cut in half (Note 7)

Laksa Chilli Sauce (Note 8)

- 1/2 tsp sugar , white
- 1 1/2 tsp soy sauce , light or all purpose
- 1/2 garlic clove , minced
- 1 1/2 tsp Laksa paste (Note 4)
- 1 tbsp Sriracha sauce , or other chilli sauce
- 1 tbsp chilli paste from jar , or more Sriracha
- 1 tbsp vegetable oil (any plain oil)

Garnishes

- Fresh coriander / cilantro (recommended)
- Lime wedges (recommended)

- Crispy fried shallots , optional (Note 8)
- Finely sliced red chilli , optional

Instructions

Chicken Stock

1. Place Chicken Stock ingredients in a medium saucepan over high heat. Bring to simmer, then reduce to medium high.
2. Cook for 25 minutes or until chicken flesh is falling off the bone and liquid reduces by about 1/3.
3. Discard skin, pull flesh off the bone and place in bowl, discard bone. Set broth aside.

Laksa Chilli Sauce

1. Mix ingredients together in a small bowl. Set aside for 20 minutes.

Laksa Broth

1. Heat oil in a large saucepan or small pot over medium low heat. Add garlic and ginger, sauté for 20 seconds, then add lemongrass and chillis. Cook for 1 minute.
2. Add laksa paste. Turn heat up to medium and cook for 2 minutes, stirring constantly, or until fragrant.
3. Add chicken stock, coconut milk, fish sauce and 2 tsp of Laksa Chilli Sauce. Place lid on and simmer on for 10 minutes.
4. Adjust to taste using lime juice (for sour) and fish sauce (for saltiness). Add tofu puffs. Leave on turned off stove with lid on for 5 minutes.

Assemble Laksa

1. Prepare noodles per packet directions.
2. Divide noodles between 2 bowls. Top with shredded chicken.
3. Pour broth over chicken. Top with beansprouts. Sprinkle with Garnishes you choose to use. Serve with Laksa Chilli Sauce on the side.