

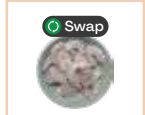


# SuperQuick Spicy Tilapia Laksa

with Coconut-Curry Broth

Spicy

15 Minutes



Shrimp  
285 g | 570 g

Customized Protein + Add Swap or \*2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](http://www.hellofresh.ca)



Tilapia  
300 g | 600 g



Coconut Milk  
1 | 2



Ramen Noodles  
100 g | 200 g



Sugar Snap Peas  
113 g | 227 g



Cilantro  
7 g | 14 g



Crispy Shallots  
28 g | 56 g



Red Curry Paste  
4 tbsp | 8 tbsp



Curry Paste  
2 tbsp | 4 tbsp



Chili-Garlic Sauce  
1 tbsp | 2 tbsp



Vegetable Stock Powder  
1 tbsp | 2 tbsp

**Allergens** Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Pantry items | Sugar, oil, salt, pepper

Cooking utensils | Large pot, measuring cups, measuring spoons, spatula

1



## Make broth and prep

- Before starting, wash and dry all produce.

- Heat a large pot over medium-high heat.
- When hot, add ½ **tblsp** (1 **tblsp**) **oil**, then **red curry paste**, **curry paste** and **chili-garlic sauce**. Cook, stirring often, until fragrant, 30 sec.
- Add **coconut milk**, **stock powder**, ¼ **tsp** (½ **tsp**) **sugar** and **3 cups** (6 cups) **water**. Bring to a boil over high. Once boiling, reduce heat to medium. Cover and cook, stirring occasionally, until **broth** reduces slightly, 6-7 min. Season with **salt** and **pepper**.
- Meanwhile, tear **cilantro leaves**.

4



## Finish and serve soup

- Divide **soup** between bowls. Top with **cilantro** and **crispy shallots**.

2



## Cook tilapia

🔄 Swap | **Shrimp**

- After **broth** has simmered for 6-7 min, add **tilapia**. Using a spatula, break up the **fish** into bite-sized pieces. Simmer uncovered for 4-6 min, stirring occasionally, until **tilapia** is opaque and cooked through.\*\*

3



## Cook sugar snap peas and ramen noodles

- Add **sugar snap peas** and **ramen noodles** to the **broth**. Cook, stirring occasionally, until **sugar snap peas** are tender-crisp and **ramen noodles** are tender, 1-2 min. Season with **salt** and **pepper**.

Measurements within steps **1 tblsp** (2 **tblsp**) **oil**  
2 person 4 person Ingredient

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

## 2 | Cook shrimp

🔄 Swap | **Shrimp**

If you've opted for **shrimp**, drain and rinse **shrimp**, then pat dry with paper towels. After **broth** has simmered for 6-7 min, add **shrimp**. Cook for 3-4 min, until firm and opaque.\*\*

\*\* Cook fish and shrimp to minimum internal temperatures of 70°C/158°F and 74°C/165°F, respectively.