
Premium Recipe: Laksa-Style Seafood Curry

with Tilapia, Shrimp, & Bok Choy



50min



2 Servings

What we send

- 10 oz pkg tilapia ¹
- 10 oz pkg shrimp ²
- 13.5 oz can coconut milk ³
- ¼ oz fresh cilantro
- 6 oz chuka soba noodles ⁴
- 1 lime
- 3 (1 oz) Thai red curry paste ⁵
- ½ lb baby bok choy
- 2 (½ oz) fish sauce ¹
- 2 shallots

What you need

- ½ tsp kosher salt
- kosher salt & ground pepper
- 2 tsp sugar
- 2 Tbsp neutral oil

Tools

- medium saucepan
- medium Dutch oven or pot with lid

Cooking tip

possibly something about soft boiling eggs to go in curry?

Allergens

Fish (1), Shellfish (2), Tree Nuts (3), Wheat (4), Soy (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 0kcal

1. Cook noodles

Bring a medium pot of **salted water** to a boil over high.

Add **noodles** to boiling water. Cook, stirring occasionally to prevent sticking, until al dente, about 5 minutes. Drain, then rinse with cold water; set aside for step 6.

4. Build curry

To same pot, add **¾ of the remaining shallots**; reduce heat to medium. Cook, stirring frequently, until golden brown, 3–5 minutes. Immediately add **all of the red curry paste** and **cilantro stems**. Cook, stirring constantly, until curry paste is very fragrant, about 1 minute.

2. Prep ingredients

Thinly slice shallots. Trim stem ends from **bok choy**, rinse to remove any grit, and cut crosswise into 1-inch pieces. Pick cilantro leaves from stems; finely chop stems. Cut **lime** into 8 wedges.

Pat shrimp dry. Pat tilapia dry; halve lengthwise and then cut into 2-inch pieces. Season both all over with salt and pepper.

5. Finish curry

To pot with **curry paste**, add **coconut milk, fish sauce, 2 cups water**, and **2 teaspoons sugar**; whisk to combine. Bring **soup** to a boil. Simmer, covered, over medium-low heat 5 minutes. Season with **½ teaspoon salt**. Add **bok choy**, shrimp, and tilapia; simmer, covered, until bok choy is crisp-tender, and seafood is cooked through 2–4 minutes.

3. Fry shallots

Heat **2 tablespoons oil** in a medium pot over medium-high until shimmering. Add **¼ of the shallots** and fry, stirring frequently, until golden and crisp, 1–2 minutes. Use a slotted spoon to transfer fried shallots to paper towel-lined plate and sprinkle with **salt**. Set aside until ready to serve.

6. Finish & serve

Squeeze 2 lime wedges into soup, then season to taste with salt and pepper. Ladle **soup** into bowls with **noodles** and top with **fried shallots, remaining sliced shallots**, and **whole cilantro leaves**. Serve **soup** with **lime wedges** on the side for squeezing over. Enjoy!