

## Premium Recipe: Laksa-Style Seafood Curry

with Tilapia, Shrimp, & Bok Choy



50min



2 Servings

## What we send

- 10 oz pkg tilapia <sup>1</sup>
- 10 oz pkg shrimp <sup>2</sup>
- 13.5 oz can coconut milk <sup>3</sup>
- ¼ oz fresh cilantro
- 6 oz chuka soba noodles <sup>4</sup>
- 1 lime
- 3 (1 oz) Thai red curry paste <sup>5</sup>
- ½ lb baby bok choy
- 2 (½ oz) fish sauce <sup>1</sup>
- 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 **⅔ 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!