



Luxe! Laksa-Style Seafood Curry

with Tilapia, Shrimp & Baby Bok Choy



50min



2 Servings

Take a seat at our Premium table! Laksa curry is a staple throughout Southeast Asia for good reason. This luscious seafood version features BOTH shrimp and tilapia swimming with delicate bok choy in a tangy broth of curry paste, fish sauce, and creamy coconut milk. No laksa is complete without noodles—we chose chewy egg noodles for optimal slurping potential. Grab your biggest bowl and dive in.

What we send

- 2 (2½ oz) Chinese egg noodles ^{1,6}
- 2 shallots
- ½ lb baby bok choy
- ¼ oz fresh cilantro
- 1 lime
- 10 oz pkg tilapia ²
- 10 oz pkg shrimp ³
- 3 oz Thai red curry paste ⁴
- 13.5 oz can coconut milk ⁵
- 2 (½ oz) fish sauce ²

What you need

- kosher salt & ground pepper
- neutral oil
- sugar

Tools

- medium saucepan
- medium Dutch oven or pot with lid

Cooking tip

If you'd like to add an extra topping, soft boiled eggs go well with this curry dish!

Allergens

Egg (1), Fish (2), Shellfish (3), Soy (4), Tree Nuts (5), Wheat (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1070kcal, Fat 66g, Carbs 89g, Protein 62g



1. Cook noodles

Bring a medium saucepan of **water** to a boil. Add **noodles**; cook, stirring to prevent clumping, until al dente, 4-5 minutes. Drain, then rinse with cold water. Set aside until ready to serve.



2. Prep ingredients

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

Pat dry **tilapia** and **shrimp** (first thaw under cool running water, if necessary). Halve tilapia lengthwise and cut into 2-inch pieces. Season both all over with **salt** and **pepper**.



3. Fry shallots

Heat **2 tablespoons oil** in a medium Dutch oven or 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 to a paper towel-lined plate; sprinkle with **salt**. Set aside until ready to serve.



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 very fragrant, about 1 minute.



5. Finish curry

Add **coconut milk, all of the fish sauce, 2 teaspoons sugar, and 2 cups water**; whisk to combine. Bring to a boil. Cover and simmer 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. Off heat, squeeze in **2 lime wedges**; season to taste.



6. Serve

Serve **laksa-style curry** with **noodles** topped with **fried shallots, remaining raw shallots, and cilantro leaves**. Serve **remaining lime wedges** alongside. Enjoy!