Recipe

coconut and squash laksa

Inspired by a Malaysian laksa, our take is a delicious blend of ginger, garlic, lemongrass, butternut squash, and creamy coconut milk. Enhanced by the crispness of sugar snaps and green beans, this dish boasts a mild yet flavourful blend that will leave your taste buds craving more. Serve this delicious Laksa with some fluffy rice, green veg or noodles!

Ingredients

a glug of veg oil

1 small red onion - diced

half a butternut squash - diced

1 palm sized piece of ginger - finely chopped

4 garlic cloves - finely chopped

2 sticks of lemongrass finely chopped

½ tsp of turmeric

a pinch of mild chilli powder

½ tsp ground coriander

½ tsp ground cinnamon

1 tin of coconut milk

half a butternut squash - blended into puree

1 veg stock

260ml of water

juice of 1 lime

handful of chopped coriander

Method

add oil to wide based pan on a medium heat

gently caramelise onion for 30 mins until golden

add diced squash, ginger, garlic and lemongrass and mix gently cooking for a few minutes until fragrant

add turmeric, chilli, coriander and cinnamon and stir allowing spices to coat everything and become fragrant

add butternut squash puree, coconut milk, water and stock and allow to simmer for 20 minutes until slightly reduced

add lime juice and chopped coriander and taste

Please note: This recipe is correct at the time of publication on 14/02/2024. As we are continuously improving our recipes, it is essential to check the label on the dish packaging.

Nutritious delight with every bite

e. hello@nurserykitchen.co.uk t. 01245 808080

nurserykitchen.co.uk @nurserykitchen