

Easy Dishes For A **HA-HA-HAPPY CNY**

This Chinese New Year, make delicious and easy treats for your house guests with MAK NYONYA sauces in a jiffy!



SPAGHETTI ALA NYONYA LAKSA

🕒 Prep time: 20 minutes 🍳 Cooking time: 30 minutes 🍽 Serves: 4-6

INGREDIENTS

- 1 200g packet MAK NYONYA Instant Nyonya Curry Laksa Sauce
- 200ml box coconut milk
- 50ml water
- 10 pieces tau foo pok, cut into half
- 500g spaghetti, cook as packet instructions
- 1 whole chicken breast
- Some salt and pepper
- 200g peeled prawns
- 1 cup long beans, cut into 1 inch length
- 1 ginger flower, chopped finely
- Some mint leaves
- Some cut fresh chillies
- Cut limes to serve with

- 1 Rub chicken breast with salt and pepper.
- 2 Steam chicken breast meat until cooked. Cut into slices. Steam or boil prawns till cooked.
- 3 Boil long beans until just cooked and set aside.
- 4 Heat 1 tablespoon oil and fry the onions and

MAK NYONYA Instant Nyonya Curry Laksa Sauce till fragrant. Add coconut milk and water, stirring until it comes to a boil.

- 5 Toss in spaghetti, cheddar cheese and long beans. Spoon into a serving plate and top with chicken breast, peeled prawns, mint leaves, fresh chilli and ginger flower. Garnish with cut limes on the side.

