

# Coconut noddle soup with prawns



 45 min.  393 kcal  SteviaSweet Crystal

## Preparation

Peel the ginger and cut into thin slices. Finely chop the garlic and slice the lemongrass. Crush the lemongrass lightly against a chopping board. Halve the chilli. Remove the seeds if you don't want the food to be too spicy. Finely chop the chilli and squeeze the lemon juice.

Heat up the rapeseed oil and add the ginger, garlic and chilli. Leave them to fry for a few minutes. Add the vegetable stock to the pot and add the lemongrass and lime leaves. Leave to boil on a low heat for 10 minutes under a lid.

Add the coconut milk and spice the soup with lime juice, fish sauce and [SteviaSweet Crystal](#). Sieve the broth if you want to. Cook the noodles separately following the instructions and place them in bowls.

Put the tiger prawns in the coconut broth and bring to boil. Put them into the bowl with the noodles. Serve with coriander, chilli and lime.

## Ingredients for 4 servings

2	cloves of garlic
2	lemongrass stalks
3x3 cm	piece of fresh ginger
3	lime leaves
1	red chilli
1 tbsp	rapeseed oil
600 ml	vegetable stock
400 ml	coconut milk
2 tbsp	fish sauce
20 g	<a href="#">SteviaSweet Crystal</a>
	Juice from 1 lime
120 g	tiger prawns
150 g	wholegrain noodles

## To serve

	Fresh coriander
	Lime slices
	Fresh chilli

## Nutritional information per portion

393	kcal
1652	kJ
12	g Protein
30	g Carbohydrates
26	g Fat