



Laksa Lavash Shards

Made with Life's Good Laksa Paste

1 packet Lavash Bread
1 Tbsp Life's Good Laksa Paste
2 Tbsp Olive Oil

Preheat oven to 250 degrees C. Combine Life's Good Laksa Paste and olive oil to create a smooth consistency. Very lightly smear over Lavash bread a couple at a time – if coated bread sits too long it will become soggy and will not cook properly in the oven. Place coated pieces onto oven trays and cook for a few minutes in preheated oven. Watch them carefully as they will overcook and burn very easily. Once golden brown remove and either cut with a knife into desired shapes or simply snap into rough shards. Serve with Life's Good Tomato & Onion Relish, on a cheese platter or with a salad.

Enjoy!

