



## Vegetable Coconut Curry

with Egg Noodles



30-40min



2 Portions

With a wonderful combination of flavours and textures, you're going to absolutely love this substantial dinner. With both crispy noodles and softened noodles, a creamy curry sauce and tender-crisp vegetables, you'll never need to order Thai take-away again.



## What we send

- green peas
- vegetarian stir-fry sauce <sup>1,6</sup>
- 3 kaffir lime leaves, Thai basil
- lime
- sugar snap peas
- broccoli
- carrots
- fish sauce <sup>4</sup>
- coconut milk
- Thai green curry paste
- fresh egg noodles <sup>1,3</sup>

## What you'll require

- cube of bread to test oil
- sugar
- vegetable oil

## Utensils

- clean tea towel
  - Colander
  - grater
  - medium saucepan
  - paper towel
  - Slotted spoon
  - wok or deep frying pan
- Our veggies come straight from the farm, so please wash them before cooking.

## Cooking tip

Alternatively, if the vegetarians don't mind, use fish sauce instead of vegetarian oyster sauce for a superior flavour.

## Allergens

Gluten (1), Egg (3), Fish (4), Soy (6).  
May contain traces of other allergens.

## Nutrition per serving

Energy 875.0kcal, Fat 34.0g, Proteins 24.5g, Carbs 110.9g



### 1. Cook noodles

Bring a medium saucepan of water to the boil. Remove **egg noodles** from pack and loosen. Separate  $\frac{2}{3}$  the noodles (reserve  $\frac{1}{3}$  for another use). Add half to the boiling water for 60-90 secs, stirring frequently. Remove with tongs (save water in pan for step 6) and refresh under cold water for 30 secs, stirring. Drain well on a clean tea towel.



### 4. Prepare vegetables

Meanwhile, thinly slice the **carrot** (halve lengthwise if large). Cut the **broccoli** into small florets. Trim the **sugar snap peas** and cut in half. Zest and juice the **lime** in 2 separate bowls. Pick the **basil** leaves (discard stems).



### 2. Deep-fry crispy noodles

Heat 100ml **oil** in another medium saucepan (allow plenty of room above oil to avoid bubbling over) over high heat until a **cube of bread** added to the oil crisps in 20 secs. Discard bread. In two batches, deep-fry cooked **noodles** for 2-5 mins or until crisp and golden. Remove with a slotted spoon and drain on paper towel.



### 5. Cook vegetables

Add the **carrot** and **broccoli** to the **sauce** and cook for 2 mins. Add the **sugar snap peas** and **green peas**, and cook for a further 2 mins or until vegetables are tender. Stir in 1 tbs **lime juice** and half the **basil** leaves.



### 3. Make curry sauce

Heat 1 tbs **oil** in a wok or large deep frypan over medium heat and cook the **green curry paste** for 1 min or until fragrant. Stir in the **coconut milk**, **lime leaves**, 1 tbs **sugar**, 2 tbs **vegetarian stir-fry sauce** (see cooking tip) and 250ml (1 cup) water. Bring to the boil, reduce heat to simmer and cook for 10 mins.



### 6. Cook fresh noodles

Meanwhile, bring back the medium saucepan of water to the boil. Cook the remaining **noodles** for 1-2 mins until al dente. Drain well and divide between warmed bowls. Pour over the **curry** and serve topped with the **crispy noodles**, **lime zest** and remaining **basil**.