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## Mild Coconut and Vegetable ...

with Rice Stick Noodles



20-30min



4 Portions

With mild, fragrant flavours, this easy curry is perfect for introducing kids to different spices. It takes the laksa paste as a base, using it to create a light curry sauce, instead of the traditional soup. Everyone will love slurping the noodles, and tucking in to the tofu and veggies!

## What we send

- firm tofu <sup>6</sup>
- 1 red chilli, ginger, coriander and 2 garlic cloves
- broccoli
- lime
- vegetarian laksa paste <sup>1,6,15</sup>
- Stock, Vegetable Campbell's Real Stock 250ml (ctn/8)
- coconut milk
- rice noodles
- green beans
- carrot

## What you'll require

- salt
- vegetable oil

## Utensils

- grater
  - Kettle
  - large saucepan
  - large sieve or colander
- Our veggies come straight from the farm, so please wash them before cooking.

## Cooking tip

You can use half the laksa paste for a more subtle flavour, if desired.

## Allergens

Gluten (1), Soy (6), Tree Nuts (15).

May contain traces of other allergens.

## Nutrition per serving

Energy 720.0kcal, Fat 36.9g, Proteins 25.5g, Carbs 64.1g



**1. Prepare ingredients**

Bring a kettle of **water** to the boil for the noodles. Peel and finely grate the **ginger**. Finely chop the **garlic**. Halve **carrots** lengthwise then cut into 0.5cm semi-circles. Trim ends of **green beans** then cut into thirds. Trim end of **broccoli**, then dice the stalk and cut top into small florets.



**2. Prepare tofu**

Drain the **tofu** and cut into 1-2cm pieces. Pick the **coriander** leaves (discard stems) and coarsely chop. Thinly slice the **chilli** (deseed for less heat if you prefer).



**3. Cook noodles**

Place the **noodles** in a heatproof bowl and cover with **boiling water**. Stand for 10 mins. Drain, then rinse under hot water to prevent noodles sticking together.



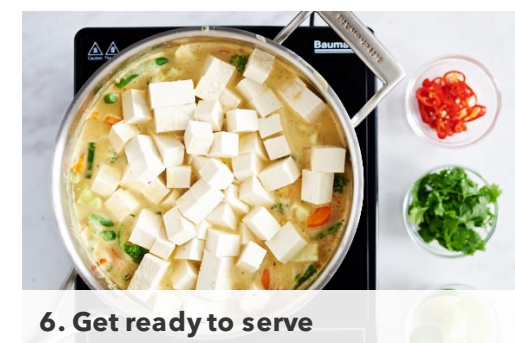
**4. Start laksa**

Meanwhile, heat 1 tbs **oil** in a large saucepan over medium heat. Cook the **ginger** and **garlic** for 30 secs or until fragrant. Add the **laksa paste** (see cooking tip) and cook for 1 min, stirring regularly.



**5. Add coconut milk**

Add **vegetable stock**, **coconut milk** and 1 cup (250ml) **water** to the pan. Scrap the base of the pan and bring to a simmer. Add **carrots** and simmer for 5 mins. Add **beans** and **broccoli** and simmer for 3 mins. Season with **sea salt**, if liked.



**6. Get ready to serve**

Cut **lime** into wedges. Add the **tofu** to the **laksa** and simmer for 1 min. Divide **noodles** between 4 deep bowls then spoon laksa over. Serve scattered with **coriander** and **chilli**, for the parents. Serve with lime wedges.