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Chicken, Vegetable and

Rice Noodle Tom Yum Soup



30-40min



4 Portions

Tom yum soup is a popular Thai dish that is well-known for its distinct hot and sour flavours. Using fresh ingredients like snow peas, zucchini, lime and plenty of herbs, this take on the Thai favourite is sure to please everyone at the dinner table tonight!

What we send

- rice noodles
- lime
- tom yum paste ^{2,4,6}
- 1 red chilli and coriander
- tomato
- zucchini
- snow peas
- free-range chicken breast fillet
- vegetable stock concentrate

What you'll require

Utensils

- Colander
- Kettle
- large saucepan
- Our veggies come straight from the farm, so please wash them before cooking.

Allergens

Shellfish (2), Fish (4), Soy (6). May contain traces of other allergens.

Nutrition per serving

Energy 475.0kcal, Fat 6.5g, Proteins 44.4g, Carbs 54.1g



1. Prepare stock

Bring a kettle of water to the boil for the noodles. Place the **vegetable stock concentrate** in a large saucepan with 1L (4 cups) of water and bring to the boil.



2. Prepare ingredients

Meanwhile, thinly slice the **chicken**. Trim ends of **snow peas** and thinly slice lengthwise. Dice the **zucchini**. Cut **tomatoes** into bite-sized chunks.



3. Add soup paste

Add the **tom yum soup paste** to the **stock**. Stir to combine and return to the boil. Add the **chicken** and simmer covered, for 5 mins.



4. Cook noodles

Place the **noodles** in a large heatproof bowl, cover with boiling water and leave to soften for 5 mins, separating the noodles with a fork occasionally. Drain well.



5. Prepare garnish

Pick **coriander** leaves (discard stems) and coarsely chop. Thinly slice the **chilli** (deseed for less heat if you prefer). Cut **lime** into wedges.



6. Get ready to serve

Add **zucchini** to soup and simmer for 1 min. Add **tomatoes** and simmer for 2 mins then add **snow peas** and simmer for 1 min or until chicken is cooked through and vegetables are tender. Divide **noodles** between 4 deep bowls and ladle soup over. Scatter with **coriander** leaves and **chilli**. Serve with **lime wedges**.