

# MARLEY SPOON



## Coconut Curry Noodles

with Fried Tofu and Sweet Potato



20-30min



2 Portions

Inspired by the creamy coconut curry noodles of northern Thailand, we bring you this much milder vegetarian version with golden tofu, sweet potato and peas. A ready-made curry paste allows you to have dinner on the table in under 30 minutes, while coriander and lime inject plenty of freshness.



## What we send

- coconut milk
- coconut curry vegetable paste<sup>6</sup>
- coriander
- 1 lime and 1 sweet potato
- green peas
- dry egg noodles<sup>1,3</sup>
- fried tofu triangles<sup>6</sup>
- fried shallots

## What you'll require

- sea salt flakes
- vegetable oil
- water

## Utensils

- large saucepan

Our veggies come straight from the farm, so please wash them before cooking.

## Allergens

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

## Nutrition per serving

Energy 850.0kcal, Fat 29.4g, Proteins 31.4g, Carbs 105.7g



### 1. Cut sweet potato

Peel the **sweet potato**, then cut into 1.5cm chunks. Finely chop the **coriander**, including the stems. Bring a large saucepan of salted water to the boil for the noodles.



### 2. Cook curry paste

Heat the **oil** in a wok or large deep frypan over medium heat. Stir-fry the **curry paste** for 1 min or until fragrant.



### 3. Add coconut milk

Add the **coconut milk** and the **water** (see staples list). Stir to combine, then bring to a simmer. Add the **sweet potato** and cook, stirring occasionally, for 8 mins or until almost tender.



### 4. Prepare ingredients

Meanwhile, cut the **tofu** in half. Cut the **lime** into wedges.



### 5. Add tofu

Add the **tofu** to the sweet potato mixture and cook, stirring, for 5 mins or until warmed through. Meanwhile, cook the **noodles** in the pan of boiling salted water for 3-4 mins until al dente. Drain in a colander.



### 6. Get ready to serve

Stir the **peas** and **coriander** into the curry and cook for a further 1 min or until warmed through. Season with **salt**. Divide **noodles** among bowls and top with the curry. Scatter over the **fried shallots** and serve with the **lime wedges**.