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Curried Fish Soup

with Udon Noodles and Snow Peas



20-30min



4 Servings

This gingery, fragrant soup is the perfect warm-you-up meal on a chilly winter's evening. It's hearty without being heavy, loaded with flavor-heavyweights like ginger, Thai curry paste, scallions, and lime, and quick to prepare! Tender pollock and udon noodles are perfect additions to round it all out. Cook, relax, and enjoy!

What we send

- limes
- snow peas
- fresh ginger
- scallions
- fresh cilantro

What you need

Tools

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 416.0kcal, Fat 10.4g, Proteins 35.7g, Carbs 44.2g



1. Prep ingredients

Bring large saucepan of **salted water** to a boil. Peel and finely chop **ginger**. Trim ends from **scallion**, then cut into 1-inch pieces. Juice **1 lime** to get about **3 tablespoons juice**; quarter **remaining lime**. Whisk **broth concentrate** into **6 cups water**. Trim **snow peas**. Pat **pollock** dry; cut into 1-inch pieces. Finely chop **cilantro leaves and stems**.



4. Make broth

Add **prepared seafood broth** to the medium saucepan with **curry paste**. Cover and bring to a simmer.



2. Cook udon

Cook **udon noodles** in boiling salted water until al dente, about 7 minutes. Drain well and rinse with cold water.



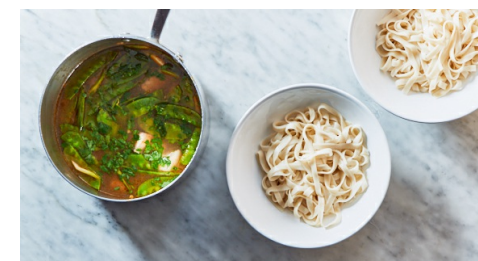
5. Cook pollock

Add **pollock, snow peas, 1 tablespoon salt**, and **a few grinds fresh pepper**. Cook until pollock is opaque and snow peas are tender, about 3 minutes. Remove saucepan from heat.



3. Sauté aromatics

Meanwhile, in a separate medium saucepan, heat **2 tablespoons oil** over medium heat. Add **ginger** and **scallions**. Cook until softened, about 5 minutes. Add **Thai curry paste** and cook until fragrant, about 1 minute more.



6. Finish & serve

Add **cilantro** and **lime juice**. Divide **udon noodles** among bowls and ladle **broth, pollock, scallions**, and **snow peas** over top. Serve with **lime quarters** for squeezing over. Enjoy!