





Veggie Curry Laksa

with Crispy Fried Shallots

 30-40min  4 Servings

Curry laksa is a richly flavored noodle soup found in Southeast Asia. Some broths take hours to simmer, but not this one. Rest assured, we might have cut the time, but not the flavor! Aromatics like ginger, lime zest, and coconut milk boost the broth. Crispy fried tofu and thick rice noodles add protein and body, and the whole bowl is topped with fresh cilantro and crispy, golden fried shallots...

What we send

- lime
- fresh ginger
- carrots
- shallot
- chili garlic sauce ¹⁷
- vermicelli noodles
- fresh cilantro
- coconut milk ¹⁵

What you need

- coarse kosher salt
- freshly ground pepper

Tools

- fine-mesh sieve
- medium skillet

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

Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 808kcal, Fat 36g, Carbs 100g, Proteins 20g



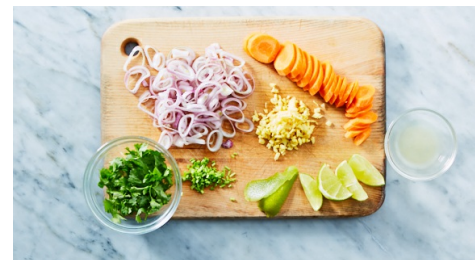
1. Soak noodles & prep tofu

Put **rice noodles** in a large bowl and cover with boiling water. Add **2 tablespoons salt** and let sit until pliable while you prepare the recipe, about 20 minutes. Pour off the water from **tofu** and cut into $\frac{3}{4}$ -inch cubes. Pat tofu very dry to avoid spattering oil, and let sit on paper towels.



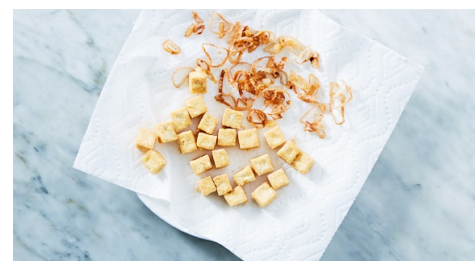
4. Start soup

Add **coconut milk, lime zest strips**, and **6 cups water** to the pot, cover, and bring to a boil over high heat. Season with **1 teaspoon sugar, 2 teaspoons salt**, and **several grinds pepper**. Reduce heat to medium and simmer, partially covered, until broth is flavorful and slightly reduced, 10-15 minutes.



2. Prep ingredients

Trim ends from **shallots**; peel, and thinly slice crosswise into rings. Peel **carrots**; cut diagonally into $\frac{1}{4}$ -inch slices. Peel **ginger**; very finely chop **2½ tablespoons**. Pick **cilantro leaves**, keep whole; finely chop stems. Peel **4 (3-inch) strips of lime zest** with a vegetable peeler. Halve **limes**; squeeze **2 tablespoons juice**, cut remaining into **wedges**.



5. Fry tofu & shallots

Meanwhile, heat **$\frac{1}{4}$ -inch oil** over medium-high in a large nonstick skillet. Add **tofu**, cook, turning once, until golden and crisp, 5-7 minutes. Transfer to a paper towel-lined plate; sprinkle with **salt**. Add **remaining shallot** to **same hot oil**; cook, stirring, until golden, 2-3 minutes. Transfer to a paper towel-lined plate with slotted spoon; sprinkle with **salt**.



3. Sauté aromatics

In a large pot or Dutch oven, heat **2 tablespoons oil** over medium-high. Add **carrots, chopped ginger and cilantro stems**, and **$\frac{1}{3}$ of the sliced shallots**. Cook, stirring frequently, until fragrant, about 3 minutes. Stir in **curry powder** and cook until fragrant, 1 minute.



6. Add noodles & serve

Discard **lime zest strips** from **soup** and season to taste with **salt** and **pepper**. Drain **noodles**, add to soup, and bring to a simmer. Stir in **crisp tofu**, and cook until noodles are tender, 3-5 minutes. Stir in **lime juice**. Ladle soup into deep bowls and serve with **cilantro leaves, fried shallots, chili garlic sauce**, and **lime wedges**. Enjoy!