

DINNERLY

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Indonesian Vegetable Curry with Vermicelli Noodles



20-30 minutes



4 Servings

Stir-fry curry paste with fresh vegetables, simmer with creamy coconut milk, then pour over slippery vermicelli noodles. Bringing this mild Indonesian curry to the table is as easy as one, two, three.

WHAT WE SEND

- chickpeas
- vermicelli noodles
- capsicum, zucchini, carrot
- Massaman curry paste
- red onion
- baby spinach leaves
- coconut milk

WHAT YOU NEED

- garlic clove
- sea salt and pepper
- soy sauce ⁶
- vegetable oil

TOOLS

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

ALLERGENS

Soy (6). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 675kcal, Fat 25.8g, Carbs 87.0g, Proteins 15.6g



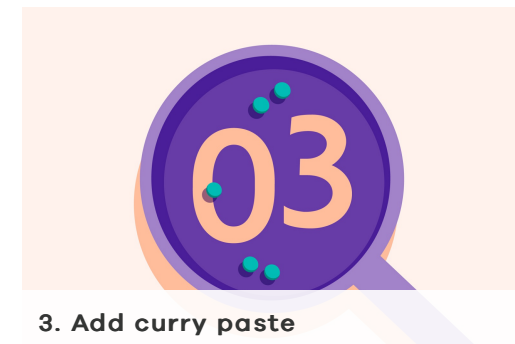
1. Prep vegetables

Crush or finely chop **2 garlic cloves**. Cut the **onion** into wedges. Coarsely chop the **capsicums**, discarding the seeds and membrane. Halve the **carrots** lengthwise, then thinly slice. Thinly slice the **zucchini**.



2. Stir-fry vegetables

Bring a kettle of water to the boil for the noodles. Heat **2 tbs vegetable oil** in a wok or large deep frypan over medium heat. Stir-fry the **garlic** and **onion** for 2 mins or until softened slightly.



3. Add curry paste

Add the **curry paste** and cook, stirring, for 2 mins or until fragrant. Add the **capsicum, carrot** and **zucchini** and stir-fry for 2 mins. Add the **coconut milk** and **2 tbs soy sauce or fish sauce** and simmer for 10 mins or until the curry has thickened slightly and the vegetables are tender.



4. Soften noodles

While the curry is simmering, put the **noodles** in a heatproof bowl, cover with boiling water and set aside to soften for 5 mins. Drain, then cut into shorter lengths with scissors. Cover to keep warm.



5. Get ready to serve

Drain and rinse the **chickpeas**. Add the chickpeas and **spinach** to the curry and stir for 1-2 mins until the spinach starts to wilt. Season with **salt and pepper**. Divide the **noodles** and **curry** among bowls to serve.



6. Kitchen hack

Serve with lemon or lime wedges, squeezing the juice over the curry to add extra flavour.