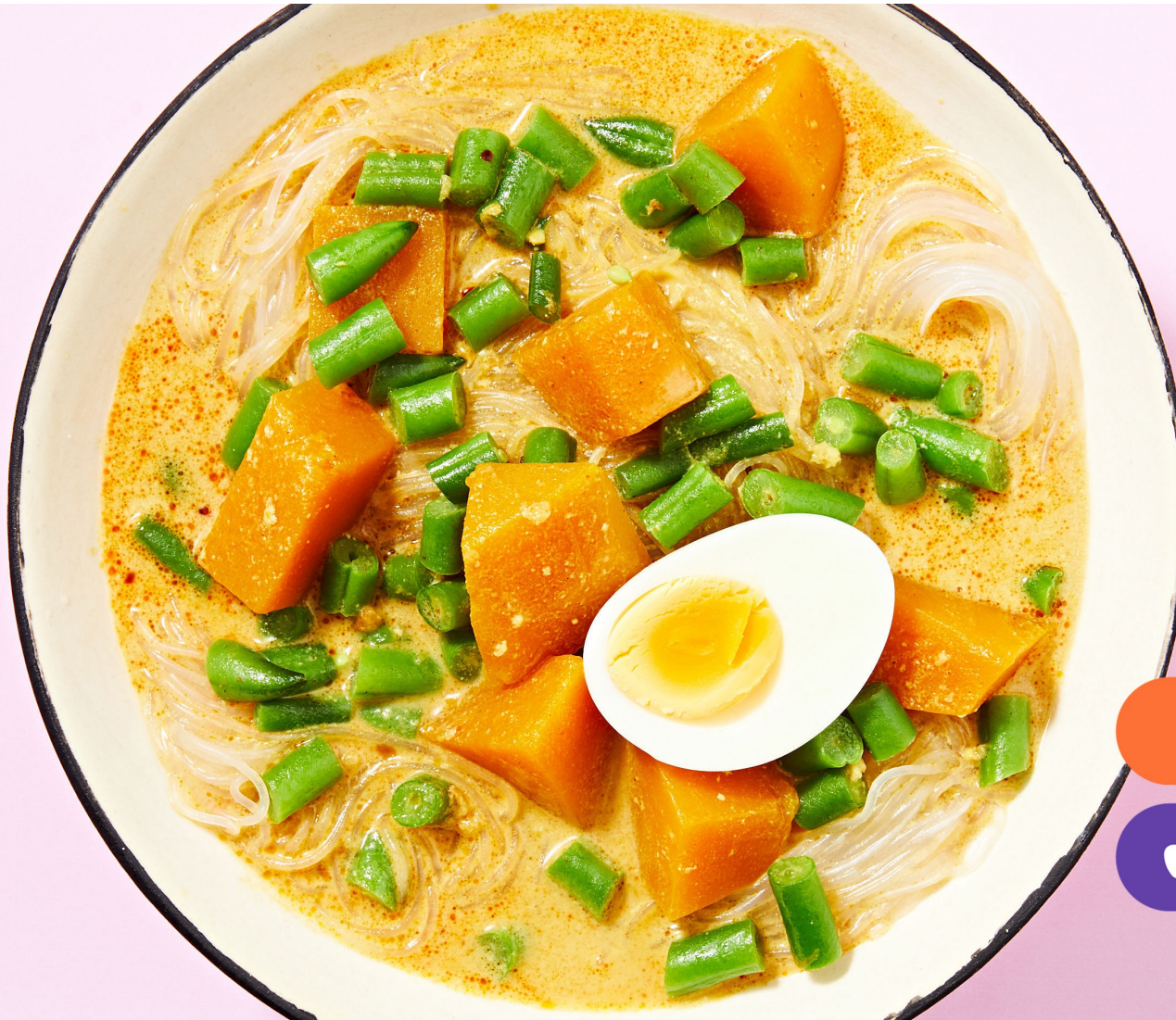


# DINNERLY



⚡ FAST

🍏 HEALTHY

## Pumpkin and Bean Laksa with Vermicelli Noodles



20-30 minutes



2 Servings

We heart laksa! Flavoursome and rich with coconutty goodness, this silky smooth soup packed with pumpkin, beans and noodles will bring the love to your table.

### WHAT WE SEND

- 500g Japanese pumpkin
- 150g green beans
- 100g vermicelli noodles
- 200ml coconut milk
- 20g laksa powder <sup>17</sup>
- 2 vegetable stock cubes

### WHAT YOU NEED

- boiling water
- egg <sup>3</sup>
- soy sauce <sup>6</sup>
- sugar
- vegetable oil

### TOOLS

- medium saucepan
- small saucepan

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

### ALLERGENS

Egg (3), Soy (6), Sulphites (17). May contain traces of other allergens.

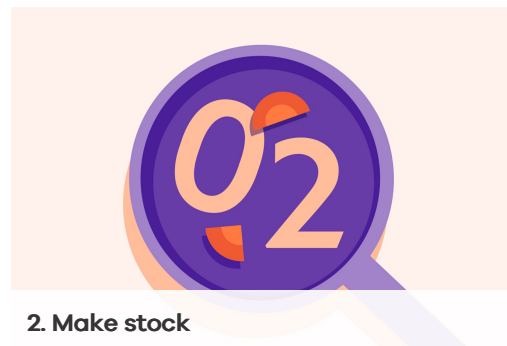
### NUTRITION PER SERVING

Energy 595kcal, Fat 28.5g, Carbs 63.1g, Proteins 13.4g



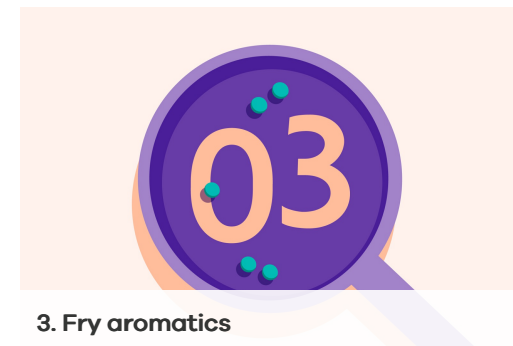
#### 1. Prep ingredients

Put **1 egg**, if using, in a small saucepan of cold water and bring to the boil over high heat. Reduce the heat to medium and cook for 6 mins for soft-boiled. Cool in cold water, then peel and halve. Meanwhile, crush or finely chop **2 garlic cloves**. Peel the **pumpkin** and cut into 2-3cm chunks. Trim the **beans** and cut into 1-2cm lengths.



#### 2. Make stock

Crumble **1 stock cube** into a heatproof jug (the remaining stock cube won't be used in this dish). Add **500ml (2 cups) boiling water**, **2 tsp sugar** and **1 tbs soy sauce** and stir to dissolve.



#### 3. Fry aromatics

Heat **1 tbs vegetable oil** in a medium saucepan over medium heat. Cook the **garlic** and **1 tbs laksa powder**, stirring, for 1 min or until fragrant (the remaining laksa powder won't be used in this dish). Add the **pumpkin** and cook, stirring, for 2-3 mins until well coated.



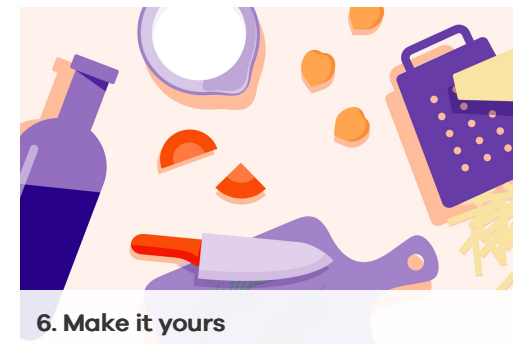
#### 4. Simmer laksa

Add the **coconut milk** and **stock mixture**, bring to a simmer, then reduce the heat to medium-low and cook, covered, for 12 mins. Add the **beans** and cook, uncovered, for a further 3-4 mins until the pumpkin is tender.



#### 5. Serve up

Meanwhile, put the **noodles** in a heatproof bowl, cover with boiling water and stand for 5 mins or until tender. Drain. Divide the **noodles** among bowls, spoon over the **vegetables** and **broth**, top with the **egg** and enjoy.



#### 6. Make it yours

Serve the soup topped with crispy shallots and some fresh coriander leaves, plus some sliced red chilli if you like a kick of heat.