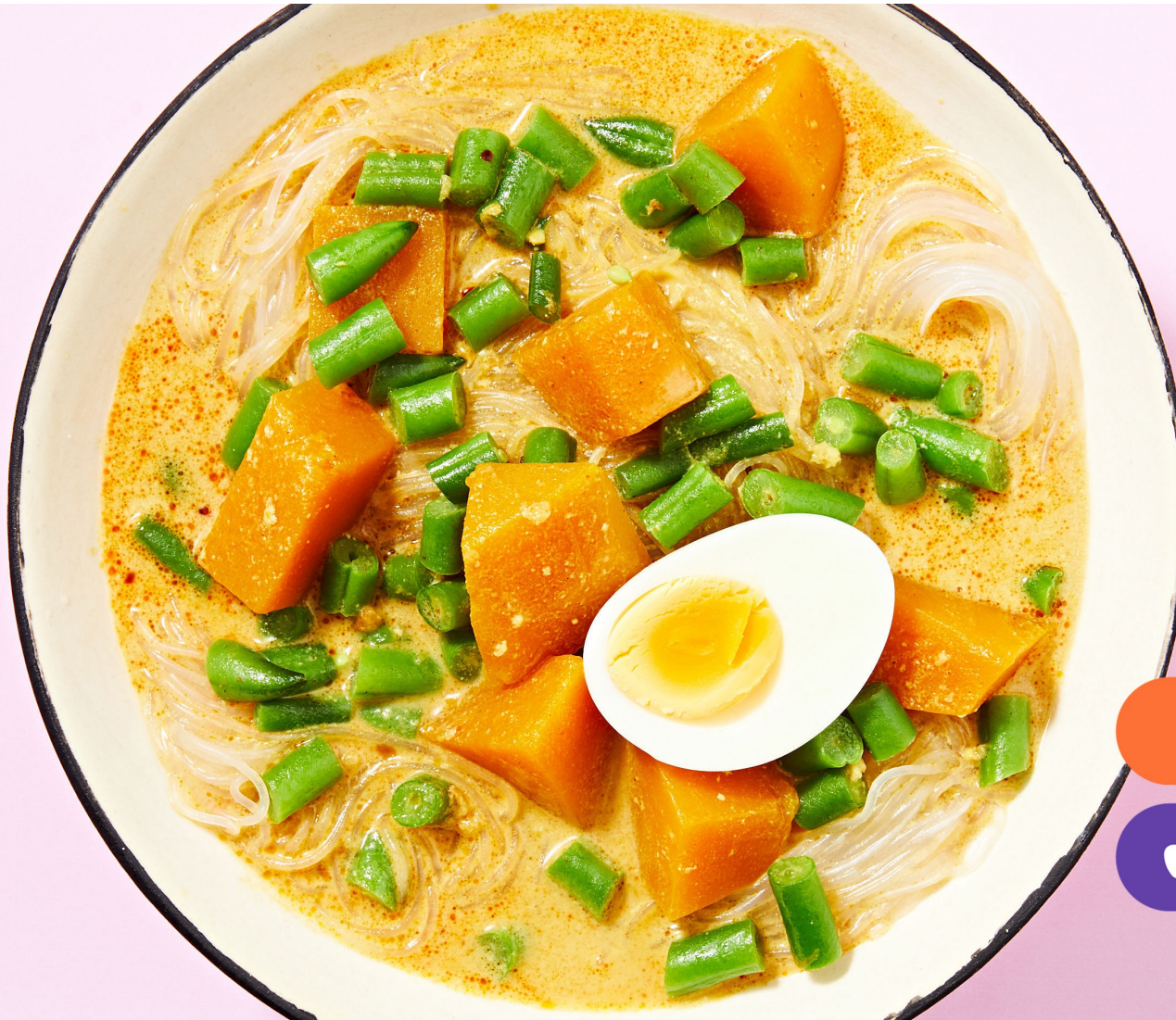


DINNERLY



⚡ FAST

🍏 HEALTHY

Pumpkin and Bean Laksa with Vermicelli Noodles

🕒 20-30 minutes 🍴 4 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

- 2 vegetable stock cubes
- 20g laksa powder ¹⁷
- 800g pumpkin
- 300g green beans
- 200g vermicelli noodles
- 400ml coconut milk

WHAT YOU NEED

- boiling water
- egg ³
- soy sauce ⁶
- sugar
- vegetable oil

TOOLS

- 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 570kcal, Fat 28.4g, Carbs 59.6g, Proteins 12.7g



1. Prep ingredients

Put **2 eggs**, 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 **3 garlic cloves**. Peel the **pumpkin** and cut into 2-3cm chunks. Trim the **beans** and cut into 1-2cm lengths.



2. Make stock

Crumble the **stock cubes** into a heatproof jug. Add **1L (4 cups) boiling water**, **1 tbs sugar** and **2 tbs soy sauce** and stir to dissolve.



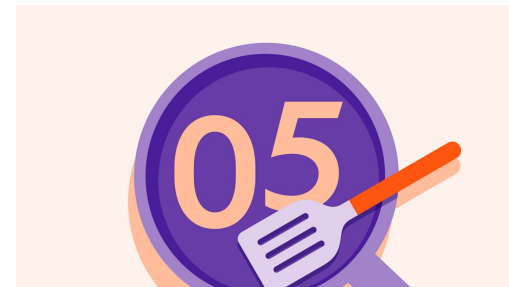
3. Fry aromatics

Heat **2 tbs vegetable oil** in a large saucepan over medium heat. Cook the **garlic** and **2 tbs laksa powder**, stirring, for 1 min or until fragrant (any 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.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au

View the recipe online by visiting your account at dinnerly.com.au     **#dinnerly**

 **Packed in Australia**
from at least **60%**
Australian ingredients