



Fragrant Tom Yum Soup

with Silken Tofu and Snowpeas



20-30min



4 Portions

Tom Yum soup is a popular Thai dish that is well-known for its distinct hot and sour flavours. Using fresh ingredients like crunchy snow peas, carrot, aromatic kaffir lime leaves and lemongrass, this take on the Thai favourite is sure to please everyone at the dinner table tonight!

What we send

- vermicelli noodles
- vegetable stock cube
- snow peas
- kaffir lime leaves, lemongrass, bird's eye chilli, spring onion
- carrot
- Thai seasoning ¹⁷
- lime
- silken firm tofu ⁶

* The remainder of this ingredient won't be used in this recipe.

What you'll require

- honey
- soy sauce ⁶
- water

Utensils

- large saucepan with lid
- paper towel
- sieve

Our vegies come fresh from the farm, so please wash them before use.

Cooking tip

Bruising the lemongrass and scrunching the lime leaves releases their aroma and increases the flavour.

Allergens

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

Nutrition per serving

Energy 505kcal, Fat 12.0g, Carbs 64.4g, Proteins 26.2g



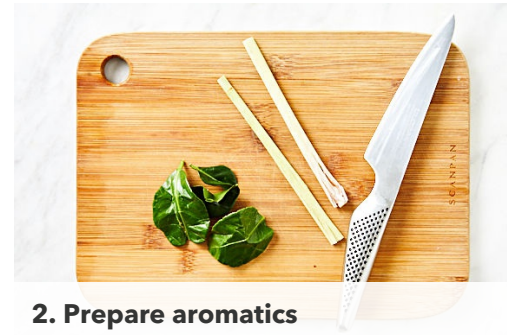
1. Prepare ingredients

Read through the recipe. Juice **1 lime** and cut the **remaining lime** into wedges. Peel and halve the **carrots** lengthwise, then slice thinly. Trim the stems from the **snow peas**, removing the strings from one side, then halve on an angle. Trim and thinly slice the **spring onions** on an angle. Halve the **chillies** lengthwise, discarding the seeds if less heat is desired.



4. Cook noodles

Meanwhile, put the **noodles** in a large heatproof bowl and cover with boiling water. Soak for 5 mins or until tender. Drain. Carefully remove the **tofu**, according to the packet instructions, and drain on paper towel. Cut into 1.5cm chunks.



2. Prepare aromatics

Scrunch the **lime leaves**. Remove the tough outer layer from the **lemongrass** then bash the stem to bruise (see cooking tip). Crumble the **stock cubes** into a large saucepan, add **2L (8 cups) boiling water** and stir to dissolve.



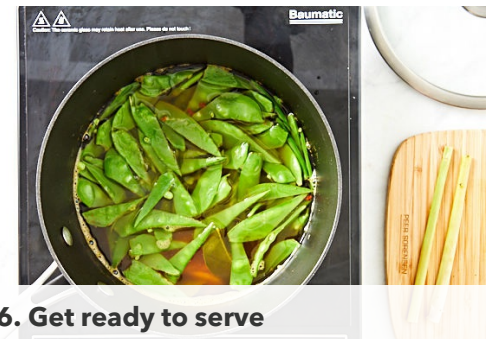
3. Make broth

Add the **lime juice, chilli, lemongrass, lime leaves, 1 tbs Thai seasoning****, **2 tbs soy sauce** and **1 tbs honey** to the **stock**. Bring to a simmer over medium heat. Then reduce the heat to medium-low and cook, covered, for 5 mins to develop the flavour.



5. Add vegetables

Bring the **broth** back to the boil, add the **carrots** and cook, covered, for 2 mins or until the carrots are almost tender. Add the **snow peas** and cook, covered, for 1 min or until just tender. Remove from the heat and gently add the **tofu** and stand for 1 min or until heated through.



6. Get ready to serve

Remove the **lemongrass** from the **broth** and discard. Divide the **noodles** and **soup** among bowls. Scatter over the **spring onion** and serve with the **lime wedges**.