

# DINNERLY



⚡ FAST

🍏 HEALTHY

## Filipino Noodle Soup with Tofu and Chinese Broccoli



20-30 minutes



4 Servings

This aromatic Filipino-style soup is filled with vermicelli noodles cooked in a gingery broth and topped with tofu, capsicum and Chinese greens – perfect for nourishing both body and soul.

## WHAT WE SEND

- coriander
- ginger
- 200g honey soy tofu <sup>1,6,11</sup>
- 2 capsicums
- 2 x 200g Chinese broccoli
- 100g vermicelli noodles

## WHAT YOU NEED

- chilli flakes
- egg <sup>3</sup>
- soy sauce <sup>6</sup>
- sugar
- tomato sauce
- vegetable oil
- white vinegar

## TOOLS

- fine grater
- large saucepan
- medium saucepan

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

## ALLERGENS

Gluten (1), Egg (3), Soy (6), Sesame (11). May contain traces of other allergens.

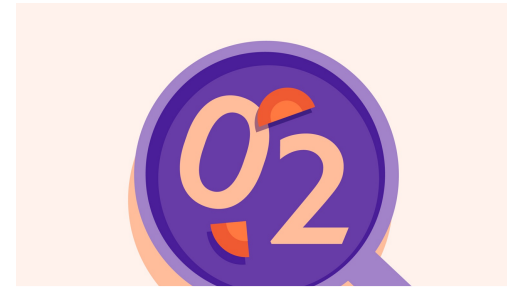
## NUTRITION PER SERVING

Energy 440kcal, Fat 23.3g, Carbs 32.2g, Proteins 21.6g



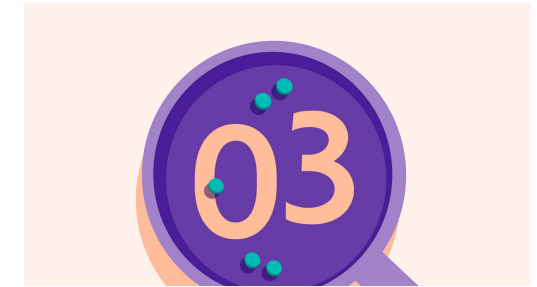
### 1. Prep ingredients

Peel and finely grate the **ginger**. Reserve a few whole leaves, then finely chop the **remaining coriander**, including the stems. Trim the **Chinese broccoli**, then cut the stems and leaves into 3cm lengths. Cut the **capsicums** into 1cm chunks, discarding the seeds and membrane.



### 2. Cook aromatics

Heat **60ml (¼ cup) vegetable oil** in a large saucepan over medium-high heat. Add the **ginger, chopped coriander, Chinese broccoli stems, half the capsicum** and **1 tsp dried chilli flakes**, if using. Cook, stirring, for 1-2 mins until fragrant.



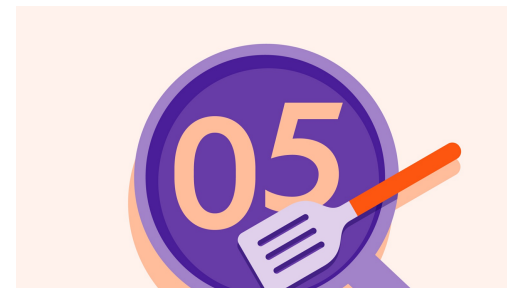
### 3. Make broth

Add **1.25L (5 cups) water, 2 tsp tomato sauce, 80ml (⅓ cup) soy sauce, 1 tbs sugar** and **2 tsp white vinegar** and bring to the boil. Reduce the heat to medium-low and cook for 12 mins or until the broccoli stems are tender. Taste, then season with **salt and pepper**.



### 4. Cook broth

Meanwhile, bring a medium saucepan of water to the boil. Add **4 eggs** and cook for 7 mins for soft-boiled. Drain, then cool in cold water. Cut the **tofu** in half horizontally, then into 2cm-thick strips.







### 5. Serve up

Add the **broccoli leaves, the tofu** and the **noodles** and cook, stirring occasionally, for a further 4 mins or until the noodles are tender. Peel and quarter the **eggs**. Divide the **noodle soup** among bowls, top with the **egg** and **remaining capsicum**, then scatter with the **reserved coriander leaves**.



### 6. Kitchen 101

The base of Asian cooking is sweet, sour and salty. If you like it more sour, add more vinegar and tomato sauce. If you like it sweeter, add more sugar. If you like it salty, add more salt or even fish sauce.

Questions about the recipe? Customer Service: **02 9056 7570** Email: [hi@dinnerly.com.au](mailto:hi@dinnerly.com.au)  
View the recipe online by visiting your account at [dinnerly.com.au](https://dinnerly.com.au)     #dinnerly

 Packed in Australia  
from at least **85%**  
Australian ingredients