





## Veggie Curry Laksa

with Crispy Fried Shallots

 30-40min  2 Servings

Curry laksa is a richly flavored noodle soup found in Southeast Asia. Some broths take hours to simmer, but not this one. Rest assured, we might have cut the time, but not the flavor! Aromatics like ginger, lime zest, and coconut milk boost the broth. Crispy fried tofu and thick rice noodles add protein and body, and the whole bowl is topped with fresh cilantro and crispy, golden fried shallots...

## What we send

- vermicelli noodles
- carrots
- lime
- shallot
- fresh ginger
- fresh cilantro
- coconut milk
- chili garlic sauce <sup>17</sup>

## What you need

- coarse kosher salt
- freshly ground pepper

## Tools

- fine-mesh sieve
- medium skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

## Allergens

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 839.0kcal, Fat 40.3g, Proteins 20.4g, Carbs 101.2g



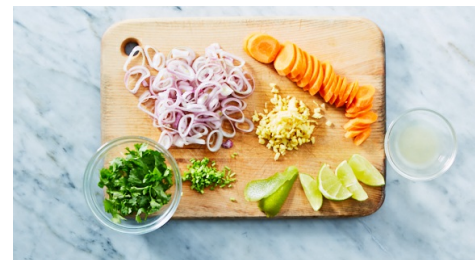
### 1. Soak noodles & prep tofu

Put **rice noodles** in a large bowl and cover with boiling water. Add **1 tablespoon salt** and let sit until pliable while you prepare the recipe, about 20 minutes. Pour off the water from **tofu** and cut **half of block** into  $\frac{3}{4}$ -inch cubes (save rest for own use). Pat tofu very dry to avoid spattering oil, and let sit on paper towels.



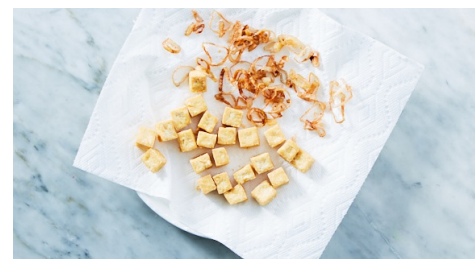
### 4. Start soup

Add **coconut milk, lime zest strips**, and **4 cups water** to the pot, cover, and bring to a boil over high heat. Season with  **$\frac{1}{2}$  teaspoon sugar, 1½ teaspoons salt**, and **several grinds pepper**. Reduce heat to medium and simmer, partially covered, until broth is flavorful and slightly reduced, about 10 minutes.



### 2. Prep ingredients

Trim ends from **shallot**; peel, and thinly slice crosswise into rings. Peel **carrots**; cut diagonally into  $\frac{1}{4}$ -inch slices. Peel **ginger**; very finely chop **2 tablespoons**. Pick **cilantro leaves**, keep whole; finely chop stems. Peel **2 (3-inch) strips of lime zest** with a vegetable peeler. Halve **lime**; squeeze **1 tablespoon juice**, cut remaining into **wedges**.



### 5. Fry tofu & shallots

Heat  **$\frac{1}{4}$ -inch oil** over medium-high in a medium nonstick skillet. Add **tofu**, cook, turning once, until golden and crisp, 5-7 minutes. Transfer to a paper towel-lined plate; sprinkle with **salt**. Add **remaining shallot to same hot oil** and cook, stirring, until golden, 2-3 minutes. Transfer to a paper towel-lined plate with slotted spoon; sprinkle with **salt**.



### 3. Sauté aromatics

In a medium pot or Dutch oven, heat **2 tablespoons oil** over medium-high. Add **carrots, chopped ginger and cilantro stems**, and  **$\frac{1}{3}$  of the sliced shallots**. Cook, stirring frequently, until fragrant, about 3 minutes. Stir in **curry powder** and cook until fragrant, 1 minute.



### 6. Cook noodles & serve

Discard **lime zest strips** from **soup** and season to taste with **salt and pepper**. Drain **noodles**, add to soup, and bring to a simmer. Stir in **crisp tofu**, and cook until noodles are tender, 3-5 minutes. Stir in **lime juice**. Ladle soup into deep bowls and serve with **cilantro leaves, fried shallots, chili garlic sauce**, and **lime wedges**. Enjoy!