

**Product Spotlight:  
Pak Choi**

A great, super versatile vegetable to boost up the nutrition of your laksa! It provides good levels of vitamin C and antioxidants!



## Green Curry Laksa

### with Lite Fried Tofu

A fragrant and creamy coconut laksa using the much loved native spice mix from GH produce, featuring WA finger lime and lemon myrtle, served with rice noodles, sliced lite fried tofu, fresh chilli and lime.



25 minutes



2 servings



Plant-Based

30 June 2023

## Make a stir-fry!

*You can stir-fry the noodles with the spice mix, tofu and vegetables instead of making a soup!*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	24g	51g	110g

## FROM YOUR BOX

RICE NOODLES	1 packet
GREEN CURRY SPICE MIX	1 sachet
COCONUT MILK	165ml
ASIAN GREEN BULBS	2
LITE FRIED TOFU	1 packet
CARROT	1
RED CHILLI	1
LIME	1

## FROM YOUR PANTRY

oil for cooking, soy sauce or tamari, vegetable stock cube

## KEY UTENSILS

large frypan, saucepan

## NOTES

We used coconut oil for extra fragrance and a more authentic flavour!

You can deseed the chilli if you prefer less heat; use a teaspoon to scrape out the seeds.



### 1. COOK THE NOODLES

Bring a saucepan of water to a boil. Add noodles and cook according to packet instructions. Drain and rinse well with cold water to stop the cooking process.



### 2. SIMMER THE BROTH

Heat a frypan over medium-high heat with **2 tbsp oil** (see notes). Add curry spice mix and cook for 1 minute until fragrant. Crumble in **stock cube**, pour in coconut milk and **2 cups water**. Cover and simmer for 5 minutes.



### 3. ADD THE VEGETABLES

Trim and slice Asian greens. Slice tofu. Add to broth to simmer for 3-5 minutes. Reduce heat to medium.



### 4. PREPARE THE TOPPINGS

Meanwhile, julienne or grate carrot. Slice chilli (see notes). Set aside.



### 5. FINISH AND SERVE

Season broth with zest and juice from 1/2 lime and **1/2-1 tbsp soy sauce**. Divide among bowls with noodles and toppings. Wedge remaining lime to serve.



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