



Product Spotlight: Red Curry Paste

The Turban Chopsticks Red Curry paste is an aromatic blend of garlic, shallots, galangal, coriander, ginger, kaffir lime, cumin, peppercorns and lemongrass.

**TURBAN
CHOPSTICKS**

Thai Red Curry Noodles

This fragrant and creamy coconut red curry laksa with bean thread noodles is topped with fresh snow peas, thinly sliced shallot and coriander and finished with a sprinkle of toasted seeds and a squeeze of lime.



25 minutes



2 servings



Plant-Based

Add some extra!

You can add any preferred vegetables or protein to this dish. Some Asian greens, baby corn, mushrooms or tofu work well!

Per serve: **PROTEIN** 16g **TOTAL FAT** 46g **CARBOHYDRATES** 92g

FROM YOUR BOX

BEAN THREAD NOODLES	1 packet
TOMATO	1
THAI RED CURRY PASTE	1 jar
COCONUT MILK	400ml
SHALLOT	1
SNOW PEAS	150g
CORIANDER	1 packet
SUNFLOWER/SESAME SEEDS	40g
LIME	1

FROM YOUR PANTRY

oil for cooking, 1 vegetable stock cube, soy sauce or tamari

KEY UTENSILS

saucepan, saucepan with lid, small frypan

NOTES

You can use stock paste or liquid stock if you have some. The curry paste has some spice, made milder with coconut milk and stock. Use 1/4 of the jar first if you prefer less heat, and add more to taste at the end.

You can transfer the remaining curry paste to a freezable container and use at a later date!



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1. COOK THE NOODLES

Bring a saucepan of water to a boil. Add **noodles** to boiling water and cook according to packet instructions or until al dente. Drain and rinse under cold water. Set aside.



2. SIMMER THE BROTH

Meanwhile, wedge **tomato** and add to a saucepan over medium-high heat with **oil**. Cook for 2 minutes until softened. Stir in **crumbled stock cube**, 1/2 jar **curry paste**, **coconut milk** and **500ml water** (see notes). Semi-cover and simmer for 10 minutes.



3. PREPARE THE TOPPINGS

Thinly slice **shallot**. Trim and slice **snow peas**. Roughly chop **coriander**. Set aside.



4. TOAST THE SEEDS

Add **seeds** to a frypan along with **1 tbsp soy sauce**. Toast for 3-5 minutes until browned. Take off heat and set aside.



5. FINISH AND SERVE

Add **lime zest** and **juice from 1/2 lime** to **broth** (wedge remaining). Season to taste with **soy sauce**. Divide among bowls along with **noodles**. Top with **fresh toppings** and **seeds**. Serve with **lime wedges**.

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