



### 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.



## 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.

Add some extra!

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



25 minutes



2 servings



Plant-Based

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	27g	35g	139g

## 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	1 packet (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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