



### 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.



25 minutes



4 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: | <b>PROTEIN</b> | <b>TOTAL FAT</b> | <b>CARBOHYDRATES</b> |
|            | 16g            | 21g              | 74g                  |

## FROM YOUR BOX

|                        |                 |
|------------------------|-----------------|
| BEAN THREAD NOODLES    | 1 packet (200g) |
| TOMATOES               | 2               |
| THAI RED CURRY PASTE   | 1 jar           |
| COCONUT MILK           | 400ml           |
| SHALLOT                | 1               |
| SNOW PEAS              | 150g            |
| CORIANDER              | 1 packet        |
| SUNFLOWER/SESAME SEEDS | 1 packet (80g)  |
| 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 1/2 of the jar first if you prefer less heat, and add more to taste at the end.



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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 tomatoes and add to a saucepan over medium-high heat with **oil**. Cook for 2 minutes until softened. Stir in **crumbled stock cube**, curry paste, coconut milk and **1L 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.

**How did the cooking go?** We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

