

**Product Spotlight:
Coriander**

All parts of the coriander are edible, including the stems and seeds. It has a fresh, sweet, lemon and nutty flavour that brings life to dishes.



Indonesian Lemongrass Noodle Soup

Bean thread vermicelli noodles served in a light and flavourful lemongrass and turmeric broth, then topped with shredded soy-seared mushrooms, fresh coriander and crispy shallots.



25 minutes



4/6 servings



Plant-Based

Switch it up!

Add some curry paste or spice to the broth for a different flavour, or stir in coconut milk to create a laksa instead!

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
4/6 Person:	6g	3g	32g/72g

FROM YOUR BOX

	4 PERSON	6 PERSON
BEAN THREAD NOODLES	200g	2 x 200g
LEMONGRASS STALK	1	1
GINGER	1 piece	1 piece
TOMATOES	2	3
UMAMI STOCK PASTE	1 jar	2 jars
BUTTON MUSHROOMS	400g	400g +200g
LIME	1	2
BEAN SHOOTS	1 bag	1 bag
CORIANDER	1 packet	2 packets
FRIED SHALLOTS	1 packet	1 packet

FROM YOUR PANTRY

oil for cooking, ground turmeric, soy sauce (or tamari), pepper, sugar (of choice)

KEY UTENSILS

saucepan, saucepan with lid, frypan

NOTES

Rinsing the noodles under cold water will stop the cooking process; this prevents them from overcooking when served in the hot broth.

To prepare your lemongrass, cut it in half lengthways and remove the triangle core in the bottom bulb. Bash with the end of your knife to release the perfumes before chopping.



1. COOK THE NOODLES

Bring a saucepan of water to a boil. Add **noodles** to boiling water and cook for 2-3 or until al dente. Drain and rinse under cold water (see notes).



2. SAUTÉ THE AROMATICS

Heat a saucepan over medium heat with **oil**. Chop **lemongrass** (see notes). Peel and grate **ginger**. Wedge **tomatoes**. Add to pan with **2 tsp turmeric** and **2 tsp sugar** and cook for 2 minutes until fragrant.



3. SIMMER THE BROTH

Stir in **stock paste** and **1.2L water**. Semi-cover and simmer for 10 minutes.

6P – add **1.7L water**.



4. COOK THE MUSHROOMS

Slice **mushrooms**. Add to a frypan over medium-high heat with **oil** and **2 tbsp soy sauce**. Cook for 5 minutes until browned and softened. Season with **pepper**.

6P – add **3 tbsp soy sauce, or use to taste**.



5. FINISH AND SERVE

Season **broth** with **juice from 1/2 lime** (wedge remaining), **2-3 tbsp soy sauce** and **pepper**.

Divide **noodles**, broth and **mushrooms** among bowls. Top with **bean shoots**, **chopped coriander** and **fried shallots**. Serve with **lime wedges**.

6P – season with **juice from 1 lime**.

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