

**Product Spotlight:
Coconut milk**

Coconut milk is the liquid that comes from blending the coconut flesh with water. It gives a great background flavour to curries and dressings.



Coconut Laksa Noodle Bowl

Fragrant coconut laksa broth with thick rice noodles, stir-fried vegetables and adzuki beans, topped with coriander and a squeeze of fresh lime.



30 minutes



Plant-Based



4/6 servings

Switch it up!

Turn this into a quick stir-fry instead! Toss noodles with vegetables, spice mix and adzuki beans. Top with coriander and lime to serve.

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
4/6 Person:	17g	18g/13g	127g

FROM YOUR BOX

	4 PERSON	6 PERSON
THICK RICE VERMICELLI	2 x 300g	3 x 300g
SNOW PEAS	150g	2 x 150g
RED CAPSICUM	1	2
CARROT	1	2
ADZUKI BEANS	400g	2 x 400g
ISLAND CURRY SPICE MIX	1 sachet	2 sachets
COCONUT MILK	400ml	400ml
LIME	1	2
BEAN SHOOTS	1 bag	1 bag
CORIANDER	1 packet	2 packets

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, soy sauce (or tamari), vegetable stock cube (2x for 6P)

KEY UTENSILS

large frypan, saucepan

NOTES

If you prefer to keep the vegetables fresh you can thinly slice the snow peas and julienne the carrot to use as a topping instead of stir-frying.

Use coconut oil for fragrance.



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1. COOK THE NOODLES

Bring a saucepan of water to a boil. Add **noodles** and cook for 15-18 minutes or until tender. Drain and rinse well.



4. SIMMER THE SAUCE

Reduce pan heat to medium-high. Add **2 tbsp oil**, crumbled **stock cube** and **spice mix**. Cook for 1 minute until fragrant. Pour in **coconut milk** and **800ml water** (2 tins). Bring to boil and simmer for 5 minutes. Add **1/2 lime zest and juice** and season to taste with **soy sauce**.

6P- use 3 tbsp oil and 2 x stock cubes. Pour in coconut milk and 1.2L water. Add zest and juice from 1 lime.



2. PREPARE THE VEGETABLES

Meanwhile, trim and halve **snow peas**, slice **capsicum** and **carrot** (see notes). Drain and rinse **adzuki beans**. Set aside.



3. STIR-FRY THE VEGETABLES

Heat a large frypan over high heat with **oil** (see notes). Add prepared **vegetables** and cook for 4-5 minutes until just tender. Season with **1 tsp soy sauce** and pepper. Remove from pan.

6P- use 1-2 tsp soy sauce.



5. FINISH AND SERVE

Divide **noodles**, **stir-fry vegetables** and **adzuki beans** among bowls. Ladle over **coconut broth**. Chop **coriander** and wedge remaining **lime**. Use to garnish along with **bean shoots**.

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