



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Coriander

The whole coriander plant is edible and with roots carrying the most flavour! You either love or hate coriander, some people describe it as leaving a soapy taste in their mouths. The reason for the unpleasant taste has actually got to do with genetics!



Spice it up!

There are a couple of flavour boosters you can add to the broth if you have them in your garden or fridge! Try some chopped lemongrass, kaffir lime leaves or garlic. If you have a curry paste in the pantry you could also use that instead of the ground spices!

1 Silken Tofu Laksa

A creamy spiced coconut broth over rice noodles and silken tofu, topped with charred Asian greens and finished with a squeeze of lime.

30 minutes

4 servings



Plant-Based

FROM YOUR BOX

RICE NOODLES	1 packet
RED ONION	1/2 *
CORIANDER	1/2 packet *
GINGER	30g *
COCONUT MILK	400ml
SILKEN TOFU	2 packets
ASIAN GREENS	1 bunch
CARROTS	2
RED CHILLI	1
LIME	1

*Ingredient also used in another recipe

FROM YOUR PANTRY

oil for cooking, pepper, soy sauce (or tamari), stock cube (1), ground cumim, ground turmeric

KEY UTENSILS

2 saucepans, frypan

NOTES

Use sesame oil or coconut oil for extra fragrance in the dish.

Cut the noodles into shorter lengths using scissors if preferred.

Deseed the chilli if you're sensitive to heat.



1. COOK THE NOODLES

Bring a saucepan of water to boil. Add noodles to boiling water and simmer for 2 minutes, or until cooked al dente. Drain and rinse in cold water.



2. SAUTÉ THE AROMATICS

Slice onion and coriander stems. Peel and grate ginger. Add to a saucepan over medium heat with **3 tbsp oil**, **3 tsp cumin** and **3 tsp turmeric**. Cook for 2 minutes or until fragrant.



3. SIMMER THE BROTH

Pour in coconut milk and **3 cups water**. Add **1 crumbled stock cube** and **2 tbsp soy sauce**. Dice and add tofu. Cover and simmer for 10 minutes.



4. COOK THE ASIAN GREENS

Heat a frypan over medium-high heat with **oil**. Halve asian greens horizontally. Add to pan and cook for 3-4 minutes each side until charred.



5. PREPARE THE TOPPINGS

Roughly chop coriander leaves. Ribbon or julienne carrots. Slice chilli.



6. FINISH AND PLATE

Take laksa broth off heat. Add lime zest and 1/2 the juice. Season with **soy sauce** and **pepper**. Divide among bowls with noodles, asian greens and toppings. Serve with remaining 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**

