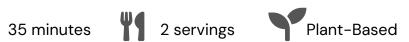






Red Curry Laksa with Crispy Beans





A fragrant and creamy red curry broth with tender zucchini, capsicum, and crisp borlotti beans, served over rice noodles and finished with fresh coriander, and a squeeze of lime.

FROM YOUR BOX

RICE STICK NOODLES	1 packet
TINNED BORLOTTI BEANS	400g
ZUCCHINI	1
RED CAPSICUM	1
RED CURRY PASTE	1 jar
COCONUT MILK	165ml
LIME	1
CORIANDER	1 packet

FROM YOUR PANTRY

oil for cooking, soy sauce (or tamari)

NOTES

Any extra curry paste can be transferred to a container and frozen to be used in the future.

You can serve this dish with a boiled egg, tofu or tempeh for extra protein. Add sliced mushrooms or tomatoes if you want more vegetables.

1. COOK THE NOODLES

Bring a saucepan of water to boil. Add rice noodles, cook according to packet instructions until tender. Drain and rinse well under cold water to stop cooking.

2. CRISP THE BEANS

Drain and pat dry borlotti beans. Toss with 2 tsp soy sauce. Heat saucepan over medium-high with oil, add beans and cook 5-7 minutes until crispy. Set aside.



TIP Add a pinch of turmeric, cumin, or crushed garlic for extra flavour.

3. SIMMER THE BROTH

Slice zucchini and capsicum. Sauté in same pan over medium-high heat with oil for 2-3 minutes until seared. Add 1/2 jar curry paste and 3 cups water, stir to combine (see notes). Simmer for 5 minutes until vegetables are tender. Stir in coconut milk, 1/2 lime zest and juice (wedge remaining). Season with soy sauce to taste.



Add lemongrass, or kaffir lime leaves for more depth. Use vegetable stock for a richer broth.

4. FINISH AND SERVE

Divide noodles among bowls. Top with broth, vegetables and crispy beans. Garnish with chopped coriander and lime wedges.



Add toasted peanuts, fried shallots, or chilli oil for extra texture and protein.

This recipe has simplified instructions to help lower your meal cost.