



# 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.



35 minutes



2 servings



Plant-Based

## 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.

**TIP** *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**.

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

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