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## **Vegetarian Laksa**

There's nothing quite like a laksa in winter: fragrant, warming and indulgent. If you thought this delicious Asian soup was too ambitious to recreate at home, think again! We've given you all the secret ingredients you need to conjure up the dramatic flavours of authentic hawker street food.



Prep: 10 mins Cook: 10 mins Total: 20 mins





spicy















vegan



Rice Stick Noodles

Vegan Laksa Paste

Light Coconut Milk

Vegetable Stock

Snow Peas

Carrot











Puffed Tofu

Long Red Chilli

Thai Basil

Coriander

Lime

2P	4P	Ingredients	
⅓ packet	⅔ packet	rice stick noodles	
1 tbs	2 tbs	vegan laksa paste	
1 tin	2 tins	light coconut milk	
1 tsp	2 tsp	vegetable stock	
2 cups	4 cups	hot water *	
1 tray	2 trays	snow peas, trimmed & diagonally sliced	Α
1	2	carrot, finely sliced into discs	
½ packet	1 packet	puffed tofu, halved	В
1	2	long red chilli, finely sliced	
1 bunch	2 bunches	thai basil, leaves torn	
1 bunch	2 bunches	coriander, leaves picked	
1/2	1	lime, cut into wedges	

May feature in another recipe

\* Pantry Items

## **Nutrition per serving**

Energy	3300	Kj
Protein	22.1	g
Fat, total	41	g
-saturated	16.1	g
Carbohydrate	76.3	g
-sugars	15	g
Sodium	323	mg

## Measuretool

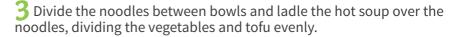
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1		



You will need: chopping board, chef's knife, large saucepan, strainer, wok, stirring spoon, tongs and ladle.

- 1 Bring a large saucepan of boiling water to the boil. Add the rice stick noodles and cook according to the packet directions. Drain and rinse under cold water.
- 2 Meanwhile, heat a wok over a medium-high heat. Cook the vegan laksa paste, stirring, for 1 minute or until fragrant. Stir in the light coconut milk, vegetable stock, and hot water. Bring to the boil. Reduce heat to medium-low and simmer for 5 minutes, stirring occasionally. Add the snow peas, carrot and puffed tofu. Simmer for 1-2 minutes, or until the vegetables are just tender (but still a bit crunchy).

**Tip:** Taste and adjust seasoning by adding a pinch of sugar or a splash of soy sauce if you like.





4 To serve, top with the fresh long red chilli, thai basil, coriander leaves, and the lime wedges.



Did you know? Thai basil is also called "licorice basil" due to it's licorice like flavour.