



Everything  
But The Chef

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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  
 level 1  
*vegan*  
*spicy*

**Pantry Items:** Hot Water



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                                     |
|------------|------------|---|
| 1/3 packet | 2/3 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 <b>A</b> |
| 1          | 2          | carrot, finely sliced into discs                |
| 1/2 packet | 1 packet   | puffed tofu, halved <b>B</b>                    |
| 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

|      |      |      |
|------|------|------|
| 0 cm | 1 cm | 2 cm |
|      |      |      |



**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.

**3** Divide the noodles between bowls and ladle the hot soup over the noodles, dividing the vegetables and tofu evenly.

**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 its licorice like flavour.