




Product Spotlight: Coriander


All parts of the coriander are edible including the stems and seeds. It has a fresh, sweet, lemon and nutty flavour that brings life to dishes.



J4 Laksa with Light Fried Tofu

A family friendly laksa using GH Produce's Island Curry Mix. Finished with fresh sugar snap peas, this beautiful coconut broth on rice noodles is sure to be a winner.

 25 minutes

 4 servings

 Plant-Based

1 July 2022

Spice it up!

This really is a family friendly curry mix. If you would prefer some more heat add some chilli flakes to the pan when you add the curry mix. Be sure to serve the fresh chilli on the side for those who want it.

Per serve: **PROTEIN** 24g **TOTAL FAT** 31g **CARBOHYDRATES** 57g

FROM YOUR BOX

RICE NOODLES	1 packet
BROWN ONION	1
CARROTS	2
ISLAND CURRY MIX	2 sachets
COCONUT MILK	400ml
LIGHT FRIED TOFU	2 packets
CORIANDER	1 packet
SUGAR SNAP PEAS	1 packet (250g)
RED CHILLI	1
LIME	1

FROM YOUR PANTRY

sesame oil, pepper, soy sauce or tamari

KEY UTENSILS

saucepan x 2

NOTES

You can add the sugar snap peas into the broth for a couple of minutes if you would prefer them cooked.



1. COOK THE NOODLES

Bring a saucepan of water to the boil. Add noodles and cook according to packet instructions. Drain and rinse in cold water.



2. SAUTÉ THE VEGETABLES

Heat a saucepan over medium-high heat with **oil**. Slice and add onion, sauté for 3–4 minutes until softened. Slice and add carrots.



3. ADD THE CURRY MIX

Add the curry sachets and cook for 2 minutes until aromatic. Pour in coconut milk and **2 tins water**. Dice and add tofu. Simmer, semi-covered, for 10 minutes.



4. PREPARE THE TOPPINGS

Roughly chop coriander (including stems), trim and slice sugar snap peas (see notes), and slice chilli. Zest lime for step 5 and wedge half.



5. SEASON THE LAKSA

Add reserved lime zest and juice of half lime to laksa. Season with **3 tsp soy sauce** and **pepper**.



6. FINISH AND SERVE

Divide noodles among bowls. Top with laksa and fresh toppings to taste.

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

