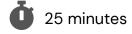






Indonesian Lemongrass Noodle Soup

Thick rice vermicelli noodles served in a light and flavourful lemongrass and turmeric broth, then topped with shredded soy-seared mushrooms, fresh coriander and crispy shallots.





2 servings



Switch it up!

Add some curry paste or spice to the broth for a different flavour, or stir in coconut milk to create a laksa instead!

TOTAL FAT CARBOHYDRATES

161g

FROM YOUR BOX

RICE VERMICELLI NOODLES	1 packet
LEMONGRASS STALK	1
GINGER	1 piece
TOMATO	1
UMAMI STOCK PASTE	1 jar
BABY KING OYSTER MUSHROOMS	1 packet
LIME	1
LIME BEAN SHOOTS	1 1 bag
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BEAN SHOOTS	1 bag

FROM YOUR PANTRY

oil for cooking, ground turmeric, soy sauce (or tamari), pepper, sugar (of choice)

KEY UTENSILS

saucepan, saucepan with lid, frypan

NOTES

Rinsing the noodles under cold water will stop the cooking process; this prevents them from overcooking when served in the hot broth.

To prepare your lemongrass, cut it in half lengthways and remove the triangle core in the bottom bulb. Bash with the end of your knife to release the perfumes before chopping.



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1. COOK THE NOODLES

Bring a saucepan of water to a boil. Add noodles to boiling water and cook for 10-12 minutes or until al dente. Drain and rinse under cold water (see notes).



2. SAUTÉ THE AROMATICS

Heat a saucepan over medium heat with oil. Chop lemongrass (see notes). Peel and grate ginger. Wedge tomato. Add to pan along with 1 tsp turmeric and 1 tsp sugar and cook for 2 minutes until fragrant.



3. SIMMER THE BROTH

Stir in stock paste and **700ml water**. Semi-cover and simmer for 10 minutes.



4. COOK THE MUSHROOMS

Trim mushrooms and use a knife to shred. Add to a frypan over medium-high heat with **oil** and **1 tbsp soy sauce**. Cook for 5 minutes until browned and softened. Season with **pepper**.



5. FINISH AND SERVE

Season broth with juice from 1/2 lime (wedge remaining), 1 tbsp soy sauce and pepper. Divide noodles, broth and mushrooms among bowls. Top with bean shoots, chopped coriander and fried shallots. Serve with lime wedges.

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



