



**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.



# 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.

25 minutes

2 servings

Plant-Based

1 September 2023



## 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!*

|            |                |                  |                      |
|------------|----------------|------------------|----------------------|
| Per serve: | <b>PROTEIN</b> | <b>TOTAL FAT</b> | <b>CARBOHYDRATES</b> |
|            | 21g            | 6g               | 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        |
| BEAN SHOOTS                | 1 bag    |
| CORIANDER                  | 1 packet |
| FRIED SHALLOTS             | 1 packet |

## 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**

