

**Product Spotlight:
Lime leaves**

Lime leaves, commonly used in Asian cooking, are rich in oils so only a couple of leaves are needed to add a fragrant flavour. Keep an eye out for them in your box as they come loose.



Red Curry Laksa

A fragrant and creamy red curry broth with tender zucchini, capsicum, and crisp borlotti beans, served over rice noodles and finished with fresh coriander, and a squeeze of lime.



35 minutes



Plant-Based



2 servings

Add a little extra!

Simmer the broth with some lemongrass if you have some. Garnish with sliced red chilli, crushed peanuts or fried shallots.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	27g	29g	62g

FROM YOUR BOX

RICE STICK NOODLES	200g
TINNED BORLOTTI BEANS	400g
ZUCCHINI	1
RED CAPSICUM	1
RED CURRY PASTE	1 jar
LIME LEAVES	2
COCONUT MILK	400ml
LIME	1
CORIANDER	1 packet

FROM YOUR PANTRY

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

KEY UTENSILS

frypan, 2 saucepans

NOTES

The curry paste has some heat, so add it to taste – start with half the amount and build up. Transfer any leftover paste to a freezable container to use in the future.

You can serve this dish with tofu or tempeh for extra protein. Add sliced mushrooms or tomatoes if you want more vegetables.



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1. COOK THE NOODLES

Bring a saucepan of water to boil. Add **rice noodles**, cook according to packet instructions until tender. Drain and rinse well under cold water to stop cooking.



2. CRISP THE BEANS

Drain and pat dry **borlotti beans**. Toss with **1/2 tsp turmeric**, **2 tsp soy sauce** and **1 tbsp oil**. Heat a frypan over medium-high add beans and cook 5 minutes until crispy. Remove and set aside.



3. SAUTÉ THE VEGETABLES

Slice **zucchini** and **capsicum**. Sauté in same frypan over medium-high heat with **oil** for 3–5 minutes until seared. Season with **2 tsp soy sauce**. Set aside.



4. SIMMER THE BROTH

Add **1/3 cup red curry paste**, **crushed lime leaves** and **800ml water** to a saucepan over medium heat (see notes). Stir to combine. Bring to a boil and simmer for 5 minutes. Stir in **coconut milk**, **1/2 lime zest and juice** (wedge remaining). Season with **1/2 tsp sugar** and **soy sauce** to taste.



5. FINISH AND SERVE

Divide **noodles** among bowls. Top with **broth**, **vegetables** and **crispy beans**. Garnish with **chopped coriander** and **lime wedges**.

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