



Product Spotlight: Kaffir Lime Leaves

Kaffir lime leaves add a bright, citrusy aroma to Southeast Asian dishes and are often torn or finely sliced to release their fragrant oils.



Tom Kha with Crispy Tofu

A fragrant coconut Tom Kha soup infused with kaffir lime leaves and umami stock, served with bean thread noodles, and topped with crispy golden tofu.



35 minutes



Plant-Based



2 servings

Spice it up!

You can add lemongrass, grated ginger or fresh coriander to this dish if you have some. Top the soup with fresh bean shoots or sliced sugar snap peas if you prefer more vegetables.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	29g	39g	38g

FROM YOUR BOX

BEAN THREAD NOODLES	100g
TOMATOES	1
SHIITAKE MUSHROOMS	100g
KAFFIR LIME LEAVES	2
UMAMI STOCK PASTE	1 jar
COCONUT MILK	400ml
FIRM TOFU	300g
CORNFLOUR AND SESAME SEED MIX	30g
LIME	1
RED CHILLI	1

FROM YOUR PANTRY

oil for cooking, salt and pepper, soy sauce, sugar (of choice)

KEY UTENSILS

large frypan, 2 saucepans

NOTES

Use coconut oil to cook this dish for extra fragrance.

Kaffir lime leaves are loose in the box so keep an eye out for them. Reserve some thinly sliced lime leaves for garnish if preferred.



1. COOK THE NOODLES

Bring a saucepan of water to the boil. Add **noodles** and cook for 2–3 minutes or until tender. Drain and rinse in cold water. Set aside.



2. SAUTÉ THE AROMATICS

Heat a large saucepan over medium heat with **oil** (see notes). Wedge **tomato** and slice **mushrooms**. Slice or crush **kaffir lime leaves** (see notes). Add all to pan as you go. Cook for 3 minutes until softened.



3. SIMMER THE SOUP

Stir in **stock paste**, **coconut milk** and **2 cups water**. Increase heat to medium-high. Semi cover and simmer for 8 minutes.



4. PREPARE THE TOFU

Pat **tofu** dry with paper towel and dice (2cm). Season well with **salt and pepper**. Coat with **oil** and toss with **cornflour mix**. Heat a frypan over medium-high heat with **oil**. Add **tofu** and cook for 6 minutes turning until golden and crispy.



5. FINISH AND SERVE

Season broth with **1/2 lime zest and juice** (wedge remaining), **1/2 tbsp sugar** and **soy sauce** to taste. Divide among bowls with **noodles**. Top with **tofu** and sliced **chilli**. Serve with **lime wedges**.

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