

DINNERLY



Speedy Spicy Tofu Noodle Soup with Pak Choy



20 minutes



2 Servings

Five easy steps, minimal pans and prep... we cut the fluff but not the flavour in our speedy recipes. In just 20 minutes, you'll have this masterpiece on the table and be crowned in glory too!

- 1 bunch pak choy
- 200g peanut satay tofu ^{2,3,4,5}
- 2 vegetable stock cubes
- 30g green curry paste
- 150g egg noodles ^{1,2,5}
- 200ml coconut milk

WHAT YOU NEED

- 500ml (2 cups) boiling water
- 3 tsp vegetable oil
- 1 tbs soy sauce ⁴

- medium saucepan

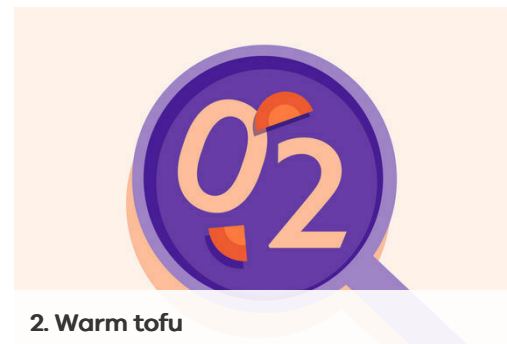
Our veggies come straight from the farm,
so please wash them before cooking.

Egg (1), Gluten (2), Peanut (3), Soy (4), Wheat (5). May contain traces of other allergens.

Energy 650kcal, Fat 27.4g, Carbs 70.7g,
Protein 27.8g



Trim the **pak choy** and separate the leaves. Cut the **tofu** into 1cm-thick strips. Crumble 1 **stock cube*** into a heatproof jug, add **500ml (2 cups) boiling water** and stir to dissolve.



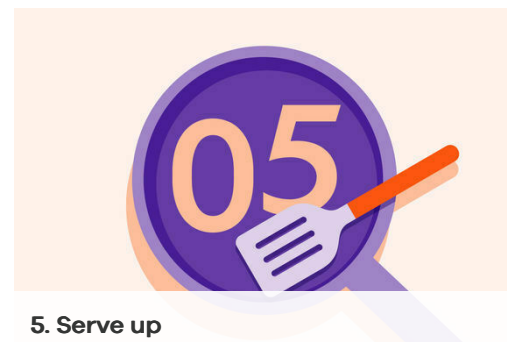
Heat a **drizzle of vegetable oil** in a medium saucepan over medium-high heat. Add the **tofu** and cook, turning regularly, for 2 mins or until golden. Remove from the pan.



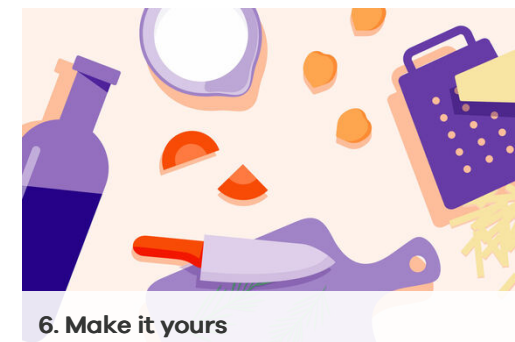
Heat a **drizzle of vegetable oil** in the same pan over medium-high heat. Add the **curry paste** and cook, stirring, for 1 min or until fragrant. Add the **stock** and bring to the boil.






Add the **noodles, pak choy** and **half the coconut milk*** to the pan (see Make it yours) and cook for 3 mins or until the noodles are tender. Stir in **1 tbs soy sauce**. Remove the pan from the heat. Taste, then season with **salt and pepper**.



Divide the **noodle soup** among bowls. Top with the **tofu** and enjoy!



Empty out the crisper drawer and boost your veggies by adding whatever you have on hand, from broccoli and mushrooms to capsicum and beans.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au
View the recipe online by visiting your account at dinnerly.com.au    **#dinnerly**

 **Packed in Australia**
from at least 45%
Australian ingredients