



Cooking Made Easy

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A Slightly Surreal Singapore Tofu Laksa

Sometimes life throws bizarre situations at us. Patrick experienced this in Singapore airport recently when he was sitting in the food hall and suddenly saw himself on the television. Turns out his Italian cooking show has made it over to the Far East and it wasn't long before the staff in the restaurant were piling his plate high with all sorts of local deliciousness. This one's for the team at Singapore airport!

30 min

spicy



Firm Tofu



Spring Onion



Garlic Clove



Ginger



Veggie Thai Red Curry Paste



Coconut Milk



Vegetable Stock Pot



Kaffir Lime Leaf



Crunchy Peanut Butter



Lime



Sugar Snap Peas



Egg Noodles



Coriander

Ingredients

	2P	4P
Organic Tofu, sliced 1	1 block	2 block
Spring Onion, chopped	2	4
Garlic Clove, chopped	1	2
Ginger	1 tbsp	2 tbsp
Veggie Thai Red Curry Paste	1 tbsp	2 tbsp
Organic Coconut Milk	½ cup	1 cup
Vegetable Stock Pot 3	1	2
Kaffir Lime Leaf	2	3
Crunchy Peanut Butter 2	1 tbsp	2 tbsp
Lime	½	1
Sugar Snap Peas	½ cup	1 cup
Egg Noodles 4, 5	2 nests	4 nests
Coriander	½ bunch	1 bunch

⊕ May feature in another recipe

🌱 Our produce comes fresh from the farm so give it a little wash before using

Allergens

1) Soya | **2)** Peanut

3) Celery | **4)** Gluten

5) Egg

Nutrition per serving Calories: 788 kcal | Protein: 28 g | Carbs: 60 g | Fat: 49 g | Saturated Fat: 28 g



1 Chop the tofu into 1cm slices. Heat 1 tbsp of oil in a non-stick pan on medium-high heat. Fry off the tofu until lightly browned on all sides then season with a pinch of salt and pepper. **Tip:** *First dab the tofu pieces with kitchen towel to dry them and turn only once browned off.*



2 Meanwhile bring 700ml of water to the boil in a kettle. Finely chop the spring onions widthways into ½cm discs, separate the white from the green parts and peel and finely chop the garlic. Peel the ginger using the edge of a spoon and then grate or chop it very finely.



3 Meanwhile heat 1 tbsp of oil on medium heat in a saucepan big enough to hold the soup. Add in the whites of the spring onions, the ginger and the garlic. After one minute add the red curry paste and stir. **Tip:** *If you are sensitive to spice add the paste bit by bit to taste.*



4 After another minute add in

the coconut milk and stir until smooth. Add the stock pot with 400ml of the boiled water and bring to a simmer.

5 Add the kaffir lime leaf, the peanut butter and ½ tsp of sugar (if you have some). Roll the lime firmly between the flat of your hand and the work surface. Once you've loosened it up, cut it in half and squeeze half of the lime juice into the laksa. Simmer gently for 10 mins.

6 After 10 mins add the sugar snap peas and the nest of noodles and cook for around 4 mins or until the noodles are soft enough to eat.

7 Lastly add the tofu to the soup and serve into big bowls with a topping of fresh chopped coriander and the greens of the spring onions.