



Yellow Thai Style Veggie Noodle Soup with Pak Choi and Tenderstem®

18

Quick 20 Minutes • **Medium Spice** • 1 of your 5 a day • Veggie



Pak Choi



Tenderstem®
Broccoli



Lime



Egg Noodle
Nest



Thai Style
Spice Blend



Yellow Thai
Style Paste



Peanut Butter



Coconut Milk



Soy Sauce

Pantry Items

Oil, Salt, Pepper, Sugar

Before you start

Our fruit and veg need a little wash before you use them!
Wash your hands before and after prep. Ingredients in **red** are hot!

Cooking tools

Kettle, fine grater, saucepan and sieve.

Ingredients

Ingredients	2P	3P	4P
Pak Choi**	1	2	2
Tenderstem® Broccoli**	80g	150g	160g
Lime**	1	1	2
Egg Noodle Nest 8) 13)	125g	187g	250g
Thai Style Spice Blend 3)	1 sachet	1 sachet	2 sachets
Yellow Thai Style Paste	45g	67g	90g
Peanut Butter 1)	30g	45g	60g
Coconut Milk	200ml	300ml	400ml
Soy Sauce 11) 13)	25ml	40ml	50ml
Pantry	2P	3P	4P
Sugar*	1 tsp	1½ tsp	2 tsp
Water for the Soup*	200ml	300ml	400ml

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	463g	100g
Energy (kJ/kcal)	2671/638	578/138
Fat (g)	34.3	7.4
Sat. Fat (g)	21.6	4.7
Carbohydrate (g)	62.1	13.4
Sugars (g)	8.3	1.8
Protein (g)	20.2	4.4
Salt (g)	4.60	0.99

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

1) Peanut 3) Sesame 8) Egg 11) Soya 13) Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

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Packed in the UK
The Fresh Farm
60 Worship St, London EC2A 2EZ

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Get Prepped

- Boil a full kettle.
- Trim the **pak choi**, then thinly slice widthways. Halve the **Tenderstem® broccoli** widthways.
- Zest and quarter the **lime**.



Add the Pak Choi

- Add the **pak choi** to your **soup**.
- Stir well and cook until **pak choi** is tender, 2-3 mins.



Cook the Noodles and Veg

- Pour the **boiled water** from your kettle into a saucepan with $\frac{1}{4}$ **tsp salt** and bring back to the boil.
- When boiling, add the **noodles** and **broccoli**. Cook until tender, 4 mins.
- Once cooked, drain in a sieve and run under **cold water** to stop them sticking together.



Combine and Stir

- Once the **pak choi** is cooked, add the **cooked noodles** and **broccoli** to the **soup**.
- Bring to the boil again, then immediately remove from the heat. **TIP: Add a splash of water if it's a little too thick - you want a soupy consistency!**
- Stir in the **soy sauce** and squeeze in some **lime juice**.
- Taste and add more **salt, sugar** and **lime juice** if needed.



Soup Up

- Meanwhile, heat a drizzle of **oil** in another large saucepan on medium-high heat.
- Once hot, add the **Thai style spice blend** (add less if you'd prefer things milder) and **yellow Thai style paste**. Stir-fry for 30 secs.
- Stir in the **peanut butter** and **coconut milk**. Mix well until combined.
- Mix in the **sugar** and **water for the soup** (see pantry for both amounts). Bring to the boil, then lower the heat and stir until everything's well combined.



Serve Up

- Share the **noodle soup** between your bowls.
- Sprinkle over the **lime zest** to finish.
- Garnish with any remaining **lime quarters**.

Enjoy!