

Red Thai Style Coconut Udon Soup

with Pak Choi and Mushrooms

4

Classic 30-35 Minutes • **Medium Spice** • 2 of your 5 a day



Garlic Clove



Pak Choi



Green Beans



Lime



Sliced Mushrooms



Red Thai Style Paste



Thai Style Spice Blend



Coconut Milk



Soy Sauce



Udon Noodles



Diced British Chicken Breast



Vegetable Gyoza



Red chillies give Thai Red its signature colour, as well as its flavour and heat! Here, our Red Thai Style Coconut Udon Soup is loaded with veg and thick udon noodles in a curried coconut milk base.

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

Garlic press, fine grater and saucepan.

Ingredients

Ingredients	2P	3P	4P
Garlic Clove**	2	3	4
Pak Choi**	1	1½	2
Green Beans**	80g	120g	160g
Lime**	1	1½	2
Sliced Mushrooms**	120g	180g	240g
Red Thai Style Paste	75g	125g	150g
Thai Style Spice Blend	1 sachet	1 sachet	2 sachets
Coconut Milk	180ml	250ml	360ml
Soy Sauce 11) 13)	25ml	40ml	50ml
Udon Noodles 13)	220g	330g	440g
Diced British Chicken Breast**	240g	390g	520g
Vegetable Gyoza** 11) 13) 14)	10	20	20
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	Diced Chicken		Vegetable Gyoza	
			Per serving	Per 100g	Per serving	Per 100g
for uncooked ingredient	565g	100g	695g	100g	665g	100g
Energy (kJ/kcal)	1800 /430	319 /76	2447 /585	352 /84	2532 /605	381 /91
Fat (g)	22.8	4.0	25.1	3.6	28.8	4.3
Sat. Fat (g)	14.2	2.5	14.8	2.1	14.8	2.2
Carbohydrate (g)	43.2	7.6	43.3	6.2	65.3	9.8
Sugars (g)	8.9	1.6	9.0	1.3	11.8	1.8
Protein (g)	12.1	2.1	43.6	6.3	18.8	2.8
Salt (g)	4.59	0.81	4.78	0.69	5.52	0.83

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

Allergens

11) Soya **13)** Cereals containing gluten **14)** Sulphites

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, mollusc, milk, egg, mustard, celery, soya, cereals containing 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. Be careful when adding water to hot pans while cooking.

Contact

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Start the Prep

Peel and grate the **garlic** (or use a garlic press).

Trim the **pak choi**, then thinly slice widthways. Trim and halve the **green beans**.

Zest and halve the **lime**.



Fry the Mushrooms

Heat a drizzle of **oil** in a large saucepan on high heat.

Once hot, add the **mushrooms** to the pan and fry, stirring occasionally, until browned, 5-6 mins.



Bring the Flavour

Stir the **red Thai style paste**, **Thai style spice blend** (add less if you'd prefer things milder) and **garlic** into the **mushrooms**.

Stir-fry for 1 min.

Custom Recipe: If you've chosen to add **diced chicken** or **vegetable gyoza**, follow the instructions below the bottom of the page.



Simmer the Soup

Pour the **coconut milk**, **soy sauce**, **sugar** and **water for the soup** (see pantry for both amounts) into the pan.

Bring to the boil, then add the **green beans** and the **pak choi**. Simmer until just tender, 4-6 mins.



Cook the Noodles

Add the **udon noodles** to the **soup** and cook, using a fork to gently separate them, until warmed through, 2-3 mins.

Remove the pan from the heat. Stir in the **lime zest** and **half the lime juice**.

Taste the **soup** and add more **salt**, **pepper**, **lime juice** and **sugar** if needed.



Serve

Share the **udon noodle soup** between your bowls.

Cut any remaining **lime** into wedges for squeezing over.

Enjoy!



DICED CHICKEN BREAST

If you're adding **chicken**, add to the pan with the **mushrooms**. Fry for the same amount of time, the **chicken** will cook through while simmering. **IMPORTANT:** Wash hands and utensils after handling raw meat. Cook so there's no pink in the middle.



VEGETABLE GYOZA

If you're adding **gyozas**, heat a drizzle of **oil** in a large frying pan on medium-high heat. Once hot, fry the **gyozas**, 2-3 mins. Once golden, remove from the heat, then add **1 tbsp water**. Pop back on medium-low heat and cover with a lid. Cook until piping hot, 3-4 mins.

CUSTOM RECIPE