



Veggie Laksa Soup

with Mushrooms, Bell Pepper and Peanuts

Classic 25-30 Minutes • Medium Spice • 2 of your 5 a day

4



Closed Cup Mushrooms



Bell Pepper



Lime



Egg Noodle Nest



Thai Style Spice Blend



Ginger, Garlic & Lemongrass Puree



Coconut Milk



Vegetable Stock Paste



Peanut Butter



Salted Peanuts



Soy Sauce

Pantry Items
Oil, Salt, Pepper

Before you start

Our fruit and veg need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Saucepan, fine grater, sieve and rolling pin.

Ingredients

Ingredients	2P	3P	4P
Closed Cup Mushrooms**	150g	225g	300g
Bell Pepper***	1	1	2
Lime**	½	1	1
Egg Noodle Nest 8) 13)	2 nests	3 nests	4 nests
Thai Style Spice Blend 3)	1 sachet	1 sachet	2 sachets
Ginger, Garlic & Lemongrass Puree	15g	22g	30g
Coconut Milk	200ml	300ml	400ml
Vegetable Stock Paste 10)	10g	15g	20g
Peanut Butter 1)	30g	45g	60g
Salted Peanuts 1)	25g	40g	40g
Soy Sauce 11) 13)	25ml	25ml	50ml
Pantry	2P	3P	4P
Water for the Sauce*	300ml	450ml	600ml

*Not Included **Store in the Fridge ***Based on season, the colour of your bell pepper will either be yellow, red or orange to guarantee you get the best quality pepper.

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	2826 /675	748 /179
Fat (g)	38.4	10.2
Sat. Fat (g)	22.4	5.9
Carbohydrate (g)	60.2	15.9
Sugars (g)	7.8	2.1
Protein (g)	22.1	5.8
Salt (g)	5.34	1.41

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

Allergens

1) Peanut **3)** Sesame **8)** Egg **10)** Celery **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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Prep Time

Bring a large saucepan of **water** to the boil with **¼ tsp salt** for the **noodles**.

Meanwhile, quarter the **mushrooms**. Halve the **bell pepper** and discard the core and seeds. Chop into 2cm pieces. Zest and halve the **lime**.

Once boiling, add the **noodles** to the **water** and cook until tender, 4 mins. Once cooked, drain in a sieve and run under **cold water** to stop them sticking together.



Crush the Peanuts

Meanwhile, crush the **peanuts** in the unopened sachet using a rolling pin.



Build the Flavour

Pop the (now empty) saucepan back on medium-high heat with a drizzle of **oil**.

When hot, add the **mushrooms** and **chopped pepper**. Stir and cook until softened, 2-3 mins.

Stir in the **Thai style spice blend** (add less if you'd prefer things milder) and **ginger, garlic & lemongrass puree**, then fry until fragrant, 30 secs.



Add the Noodles

When the **veg** has softened, stir the **cooked noodles** into the **laksa** and heat through until piping hot, 1 min.

Add a splash of **water** if it's a little too thick.



Simmer your Laksa

Stir in the **coconut milk, vegetable stock paste** and **water for the sauce** (see pantry for amount).

Bring to a boil, then lower the heat and stir in the **peanut butter** until well combined. Simmer gently until the **veg** has softened, 3-4 mins.



Season and Serve

Stir in the **soy sauce** and **lime zest**, then add **lime juice** and **salt** to taste.

Share the **laksa** between your bowls and finish with a sprinkle of **peanuts** over the top.

Enjoy!