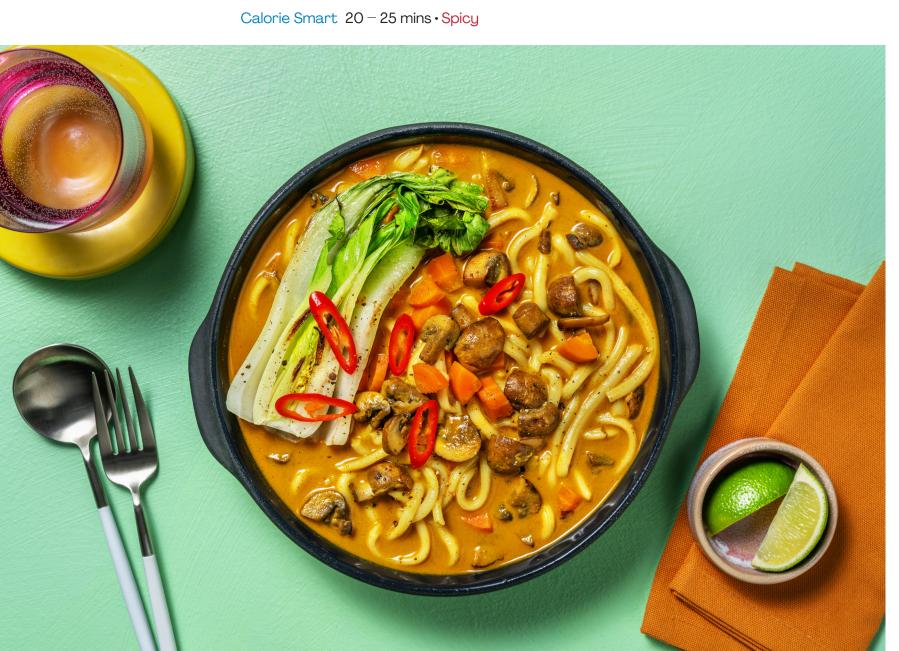


Mushroom Curry Ramen

with charred garlic pak choi













Coconut Milk



Udon Noodles











Korma Curry Paste





Curry Powder

Pantry Items: Salt, Water, Pepper, Oil



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Before you start

Our fruit, veg and herbs need a wash before you use them! We recommend reading the recipe in full before beginning to cook.

Cooking tools you will need

Grater, pan with lid, pot with lid

Ingredients

	2P	4P
Mushrooms	250 g	500 g
Lime	1 unit	2 units
Coconut Milk	1 pack	2 packs
Udon Noodles	300 g	600 g
Carrot	1 unit	2 units
Pak Choi	1 unit	2 units
Chilli	1 unit	2 units
Garlic	2 units	4 units
Korma Curry Paste	1 sachet	2 sachets
Stock	1 sachet	2 sachets
Curry Powder	1 sachet	2 sachets

Nutrition

	Per serving	Per 100g
for uncooked ingredients	577.5 g	100 g
Energy (kJ/kcal)	2292.8 kJ/ 548 kcal	397 kJ/ 94.9 kcal
Fat (g)	23.8 g	4.1 g
Sat. Fat (g)	15.4 g	2.7 g
Carbohydrate (g)	70.9 g	12.3 g
Sugars (g)	13.9 g	2.4 g
Protein (g)	15.7 g	2.7 g
Salt (g)	3 g	0.5 g

Nutrition for uncooked ingredients based on 2 person recipe, excludes Pantry Items.

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients.
Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

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Get Prepped

- Roughly chop the mushrooms. Stir the coconut milk (or shake the packet) to dissolve any lumps.
- Trim the **pak choi** then halve lengthways.
- Peel and grate the **garlic** (or use a garlic press).
- Trim the **carrot**, then quarter lengthways (no need to peel). Chop widthways into small pieces.
- Halve the **lime**. Thinly slice the **chilli** widthways.



Start the Soup

- Place a large pot over high heat with a drizzle of oil.
- Once hot, fry the mushrooms and carrot until softened, 5-6 mins. Stir in the curry powder and korma paste and fry for 2-3 mins.
- Pour in **coconut milk**, **stock** and 400ml **water** (double for 4p).
- Bring to the boil, cover and simmer for 12-14 mins.
- When the soup has 1 min left to cook, add the noodles to the pot and stir until warmed through, 30 secs.



Fry the Pak Choi

- Meanwhile, place a pan over medium-high heat with a drizzle of oil.
- Once hot, lay in the **pak choi**. Season with **salt** and **pepper**.
- Fry until charred, 2 mins on each side.
- Once charred, add the **garlic** and fry for 1 min more.
- Add a splash of water, cover with a lid or some foil and leave to steam for another 3 mins.



Dish Up

- Season your ramen to taste with salt, pepper and a squeeze of lime juice.
- · Divide the soup between bowls.
- Top with garlic pak choi and sliced chilli (use less if you don't like spice).
- Cut any remaining lime into wedges and serve alongside.

Enjoy!