



Curried Mushroom Laksa

with charred garlic pak choi

20 – 25 mins • Veggie

21



Mushrooms



Lime



Coconut Milk



Udon Noodles



Carrot



Pak Choi



Chilli



Garlic



Korma Curry Paste



Stock



Curry Powder

Pantry Items: Salt, Water, Pepper, Oil



Rate your recipe!

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.

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

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	2 sachets	4 sachets
Curry Powder	1 sachet	2 sachets

Nutrition

for uncooked ingredient	Per 100g
Energy (kJ/kcal)	396 kJ/ 95 kcal
Fat (g)	4.2 g
Sat. Fat (g)	2.7 g
Carbohydrate (g)	11.8 g
Sugars (g)	2.4 g
Protein (g)	2.7 g
Salt (g)	0.7 g

See site or app for detailed nutritional info.

Allergens

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

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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, carrot** and **half the chilli** 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** (per 2P).
- 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 **soup** to taste with **salt, pepper** and a squeeze of **lime** juice.
- Divide the **soup** between bowls.
- Top with **garlic pak choi** and remaining sliced **chilli** (use less if you don't like spice).
- Cut any remaining **lime** into wedges and serve alongside.

Enjoy!