



# UCOOK

## Thai Tom Kha Noodles

with coconut cream, mushrooms & cashews

This fragrant Thai soup marries a creamy coconut base with the tang of citrus and spices. Swimming with silky rice noodles, toasty cashews and a medley of vegetables, it's invigorating and it's vegan!

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**Hands-On Time:** 15 minutes

**Overall Time:** 30 minutes

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**Serves:** 1 Person


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**Chef:** Alex Levett

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 Vegetarian

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 Haute Cabrière | Pierre Jourdan Brut

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## Ingredients & Prep

15g	Cashew Nuts
50g	Flat Rice Noodles
5ml	Vegetable Stock
15ml	Spice & All Things Nice Thai Red Curry Paste
1	Spring Onion <i>finely sliced, keeping the white &amp; green parts separate</i>
200ml	Coconut Cream
100g	Baby Tomatoes <i>pierced</i>
125g	Button Mushrooms <i>wiped clean &amp; halved</i>
80g	Green Beans <i>rinsed, trimmed &amp; sliced into thirds</i>
15ml	Lime Juice
5g	Fresh Basil <i>rinsed &amp; roughly sliced</i>

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water

**1. CRUNCHY CASHEWS** Boil a full kettle. Place the cashews in a pan over a medium high heat. Toast for 2-3 minutes until golden brown, shifting occasionally. Remove from the pan on completion and set aside. Roughly chop when cool enough to handle.

**2. SILKY NOODLES** Using a shallow dish, submerge the noodles in boiling water with a pinch of salt. Cover with a plate and allow to soak for 6-8 minutes until cooked through. Taste to test, and drain on completion. Toss through some oil to prevent sticking. Dilute the vegetable stock with 200ml of boiling water.

**3. SOUP TIME** Place a pot (large enough for the soup) over a medium heat with a drizzle of oil. When hot, fry the Thai red curry paste (to taste) and white spring onion slices for 1 minute until fragrant. Pour in the diluted stock and coconut cream, and stir until well combined. Add the pierced whole baby tomatoes, halved mushrooms, and sliced green beans. Lower the heat and simmer for 5-7 minutes until the baby tomatoes and mushrooms are soft, and the green beans are cooked through but still crunchy. Add some lime juice and season.

**4. EASY AS THAT!** Place the noodles in a bowl. Pour over the Tom Kha soup. Garnish with the green spring onion slices, sliced basil leaves, and toasted cashews. Well done, Chef!

## Nutritional Information

Per 100g

Energy	554kJ
Energy	132Kcal
Protein	3g
Carbs	12g
of which sugars	2g
Fibre	1.6g
Fat	8.3g
of which saturated	6g
Sodium	205mg

## Allergens

Allium, Sulphites, Tree Nuts

Cook  
within  
4 Days