



# Mushroom Curry Ramen

with charred garlic pak choi

Veggie 20-25 mins • Spicy

7



Mushrooms



Lime



Coconut Milk



Udon Noodles



Carrot



Pak Choi



Thai Style Spice Mix



Chilli



Garlic



Korma Curry Paste



Vegetable Stock

Pantry Items: Salt, Water, Pepper, Oil

## Before you start

Our fruit, veg and herbs need a wash before you use them!

## Cooking tools you will need

Grater, Lid, Pot, Pan with Lid

## Ingredients

	2P	4P
Mushrooms	250 g	500 g
Lime	1 unit	2 units
Coconut Milk	180 ml	360 ml
Udon Noodles	300 g	600 g
Carrot	1 unit	2 units
Pak Choi	1 unit	2 units
Thai Style Spice Mix	2 sachets	4 sachets
Chilli	1 unit	2 units
Garlic	1 unit	2 units
Korma Curry Paste	1 sachet	2 sachets
Vegetable Stock	1 sachet	2 sachets

## Nutrition

	Per serving	Per 100g
for uncooked ingredients	574 g	100 g
Energy (kJ/kcal)	2160.8 kJ/ 516.4 kcal	376.4 kJ/ 90 kcal
Fat (g)	20.2 g	3.5 g
Sat. Fat (g)	15 g	2.6 g
Carbohydrate (g)	71.9 g	12.5 g
Sugars (g)	13.8 g	2.4 g
Protein (g)	14.3 g	2.5 g
Salt (g)	3.2 g	0.6 g

Nutrition for uncooked ingredients based on 2 person recipe.

## 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.

## Contact

Thumbs up or thumbs down?  
Head online or use the app to  
rate this recipe.



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## Get Prepped

- Quarter the **mushrooms**.
- 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**.



## Start the Soup

- Place a large pot over high heat with a drizzle of **oil**.
- Add the **mushrooms** and **carrot** and fry until softened, 5-6 mins.
- Add the **Thai spice** and **korma paste** and fry for 2-3 mins.
- Add the **coconut milk**, **stock** and 300ml **water** (double for 4p). Bring to the boil, cover and simmer the soup for 12-14 mins.
- With 1 min left to cook, add the **noodles** to the soup to allow to warm through. Season to taste with **salt**, **pepper** and a squeeze of **lime** juice.



## 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**.
- Cook on one side for 2 mins then turn over and cook for another 2 mins on the other side.
- Add the **garlic** and fry for 1 min. The **pak choi** should be slightly browned and charred.
- Add a splash of **water**, pop a lid (or some foil) on the pan and leave to steam for another 3 mins.



## Dish Up

- 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!