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## Mimi's Nutty Tom Yum Noodle Broth with Pickled Radishes

This noodle broth is absolutely packed with different flavours and textures. Noodles, crushed peanuts and you even get to learn about pickling radishes! And you know what else is so great about this recipe? It's seasonal and radishes are our British Veggie of the Month.



30 mins



vegan



spicy



lactose free



Carrot (1)



Radish (½ pack)



Rice Vinegar  
(2 tbsp)



Vermicelli  
Noodles (½ pack)



Spring Onion (3)



Coriander  
(3 tbsp)



Ginger  
(1½ tbsp)



Garlic Clove (1)



Red Chilli (½)



Lemongrass  
(1 stick)



Red Pepper (1)



Star Anise (1)



Panany Curry  
Paste (1 tbsp)



Soy Sauce  
(1½ tbsp)



Peanuts  
(4 tbsp)



Lime (1)

## Ingredients

2 PEOPLE    ALLERGENS

Carrot, ribbons	1	
Radish, sliced	½ pack	
Rice Vinegar	2 tbsp	
Vermicelli Noodles	½ pack	
Spring Onion, sliced	3	
Coriander, chopped	3 tbsp	
Ginger, sliced	1½ tbsp	
Garlic Clove, grated	1	
Red Chilli, chopped	½	
Lemongrass	1 stick	
Red Pepper, sliced	1	
Star Anise	1	
Panany Curry Paste	1 tbsp	
Soy Sauce	1½ tbsp	Gluten, Soya
Peanuts	4 tbsp	Peanuts
Lime	1	

**Nutrition per serving:** Calories: 417 kcal | Protein: 10 g | Carbs: 59 g | Fat: 13 g | Saturated Fat: 2 g

🌱 Our fruit and veggies come straight from the farm so give them a little wash before using

### Did you know...

Radishes, onions and garlic were paid as 'wages' to the Ancient Egyptian labourers who built the Pyramids.

1



1 Peel the **carrot**, cut the top and bottom off, then pull a vegetable peeler lengthways along the **carrot** to make long thin ribbon strips. Remove the ends off the **radishes** and thinly slice. **Tip:** *The radishes should be thin so they pickle nicely!*

2



2 Put the **rice vinegar** in a large bowl and add in 1 tsp of **sugar** (if you have some). Stir together then put the **carrot** ribbons and **radishes** in the bowl and mix together with your hands so they have an even coating. Leave to the side to pickle while you prepare everything else!

3



3 Boil a pot of water or a kettle. Put the **noodles** in a bowl with ¼ tsp of **salt**. Once the water is boiling, pour it over the **noodles** to completely submerge them (no need to cover). Leave to the side for 6-8 mins before draining and submerging the **noodles** in cold water to stop them cooking anymore. **Tip:** *Before draining, just check your noodles are 'al dente', firm in the middle. If not, just leave them in the boiling water for 1 or 2 mins longer.*

4



4 Meanwhile, thinly slice the **spring onions** (but keep the white and green parts separate). Finely chop the stalks of the **coriander** and roughly chop the leaves (keep them separate as well).

5



5 Peel and thinly slice the **ginger**. Peel and grate the **garlic** (or use a garlic press if you have one). Cut the **chilli** in half, remove the seeds with a teaspoon, then finely chop. **Tip:** *If you're not a fan of spice, just leave out the chilli.* Bash the **lemongrass** (quite hard!) with a rolling pin or a frying pan to release the flavour. Remove the core from the **peppers**, cut in half and then cut each half in half again. Slice each piece thinly into ½cm wide matchstick shapes. **Tip:** *Don't forget about your noodles!*

6



6 Put a frying pan (or a wok if you have one!) on medium heat with 1 tbsp of **oil** and add in the whites of the **spring onions**, **coriander** stalks, the whole **lemongrass**, **star anise** and **peppers**. Cook for 3 mins before adding the **curry paste**, sliced **ginger** and **garlic**. Stir together and cook for another minute.

7 Once the **curry paste** is smelling lovely and fragrant pour in 450ml of **water** and the **soy sauce**. Stir together, bring to a gentle simmer and bubble away for 5 mins.

8 While your broth is cooking, put the **peanuts** in a freezer bag and bash with a rolling pin or the back of a frying pan, until there are some small bits of peanuts and some peanut dust.

9 When the broth has been cooking for 5 mins, remove and discard your **lemongrass** and your **star anise**, juice the **limes** and add half, taste and add more if you want to. **Tip:** *We like things quite limey so we add all the juice!*

10 Drain your **noodles** well and divide them between bowls. Pour over your broth then place your pickled **carrot** and **radish** mixture on top. Sprinkle over the greens of your **spring onions**, your chopped **coriander** leaves and as much **chilli** as you dare. Scatter over your peanuts and enjoy!

Don't forget to rate this recipe - just keep an eye on your emails for this week's survey!