

# MARLEY SPOON



## Vegan Khao Soi

with Crispy Cellophane Noodles & Lime

 30-40min  2 Servings

This rich and creamy Northern Thai curry noodle soup has layers of flavor and texture sure to delight and impress. Sweet potatoes and bell peppers simmer in red curry coconut broth that we bolster with shallots and cilantro. Soft rice noodles soak up the sweet and spicy broth while a nest of puffed, crispy noodles rests on top. Cilantro leaves and a squeeze of lime are the final garnishes for this vegan crowd-pleaser.

## What we send

- 1 shallot
- 1 green bell pepper
- 1 sweet potato
- 2 (2 oz) cellophane noodles
- ¼ oz fresh cilantro
- 2 (1 oz) Thai red curry paste <sup>6</sup>
- 13.5 oz can coconut milk <sup>15</sup>
- ½ oz tamari soy sauce <sup>6</sup>
- 1 lime

## What you need

- neutral oil
- kosher salt & ground pepper
- sugar

## Tools

- medium pot
- medium Dutch oven or pot with lid
- colander

## Allergens

Soy (6), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 840kcal, Fat 46g, Carbs 101g, Protein 9g



### 1. Prep ingredients

Bring a medium pot of water to a boil.

Halve and thinly slice **shallot**. Halve **pepper**, discard stem and seeds, then cut into 1-inch pieces. Scrub **sweet potato**, halve lengthwise and chop crosswise into ½-inch half-moons. Pull apart **¼ of the noodles** and use scissors to cut into 2-inch pieces (keep remaining noodles whole).



### 4. Simmer soup

To same pot, add **coconut milk, tamari, 1 teaspoon sugar** and **½ cup water**; whisk to combine. Stir in **sweet potatoes** and **peppers**; bring **soup** to a boil. Simmer, covered, over medium-low heat, until veggies are tender, 10-15 minutes. Season to taste with additional **salt, pepper**, and **sugar**.



### 2. Fry noodles

Line a plate with paper towels. Heat **2 tablespoons oil** in a medium Dutch oven or pot over medium-high until shimmering. Add **noodle pieces** and fry, stirring, until noodles are puffed and golden brown, 1-2 minutes (reduce heat if browning too quickly). Use a slotted spoon to transfer fried noodles to prepared plate; sprinkle with **salt** and set aside until ready to serve.



### 5. Cook remaining noodles

While **soup** simmers, add **remaining uncooked noodles** to boiling water. Remove pot from heat and let noodles soak until tender, about 10 minutes. Drain noodles. Use kitchen shears to cut noodles into smaller pieces. Divide noodles between serving bowls.



### 3. Start soup

Pick **cilantro leaves** from **stems**; finely chop stems, keeping leaves whole.

To same pot, add **¾ of the sliced shallots**; reduce heat to medium. Cook, stirring frequently, until golden brown, 2-4 minutes. Add **all of the red curry paste** and **cilantro stems**; cook, stirring constantly, until very fragrant, about 1 minute.



### 6. Finish & serve

Cut **lime** into wedges. Ladle **soup** into bowls with **noodles** and top with **crispy noodles, remaining sliced shallots**, and **whole cilantro leaves**. Serve **soup** with **lime wedges** on the side for squeezing over. Enjoy!