




# Vegetarian laksa

Tofu & bok choy

 20 minutes

 Skill  
Medium

 About  
680

GATHER  
YOUR **GREEN**  
INGREDIENTS



## Ingredients

<b>2</b>	<b>4</b>	<b>6</b>	 Serves
1	2	3	Lime
1	2	3	Bok choy
1	2	3	Laksa sauce
1 pkt	2 pkt	3 pkt	Hokkien noodles
100g	200g	300g	Snow peas
1	2	3	Coriander
1	2	3	Spring onion
1 pkt	2 pkt	3 pkt	Tofu

# Method

 No pre-heat required.

**UTENSILS:** Large saucepan



## PREPARE THE INGREDIENTS

Finely slice the spring onion. Remove the top and bottoms of the snow peas and cut into halves. Remove the base of the bok choy and discard. Wash the leaves of the bok choy. Cut two cheeks off each lime.



## COOK THE MIX

Heat the soup base with the tofu over a medium heat. Stir the mix occasionally, but be gentle not to break up the tofu. Move onto the next step once the mix begins to boil.



## ADD THE VEGETABLES

Add the bok choy, snow peas and hokkien noodles to the saucepan and heat for a further 4 minutes.



## PLATE THE DISH

To plate the dish, divide the soup and noodles between bowls. Garnish with the spring onions, coriander and a lime cheek.

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### Wine Matching

Pair with a Tasmanian Pinot Gris.