



**READY TO COOK**  
BY HARRIS FARM

CREATE THIS MEAL WITH...  
**DAVE'S RECIPE BOX**

# VEGETARIAN YELLOW CURRY WITH UDON NOODLES



PREP  
**10 min**



COOK  
**25 min**



SERVES  
**4**

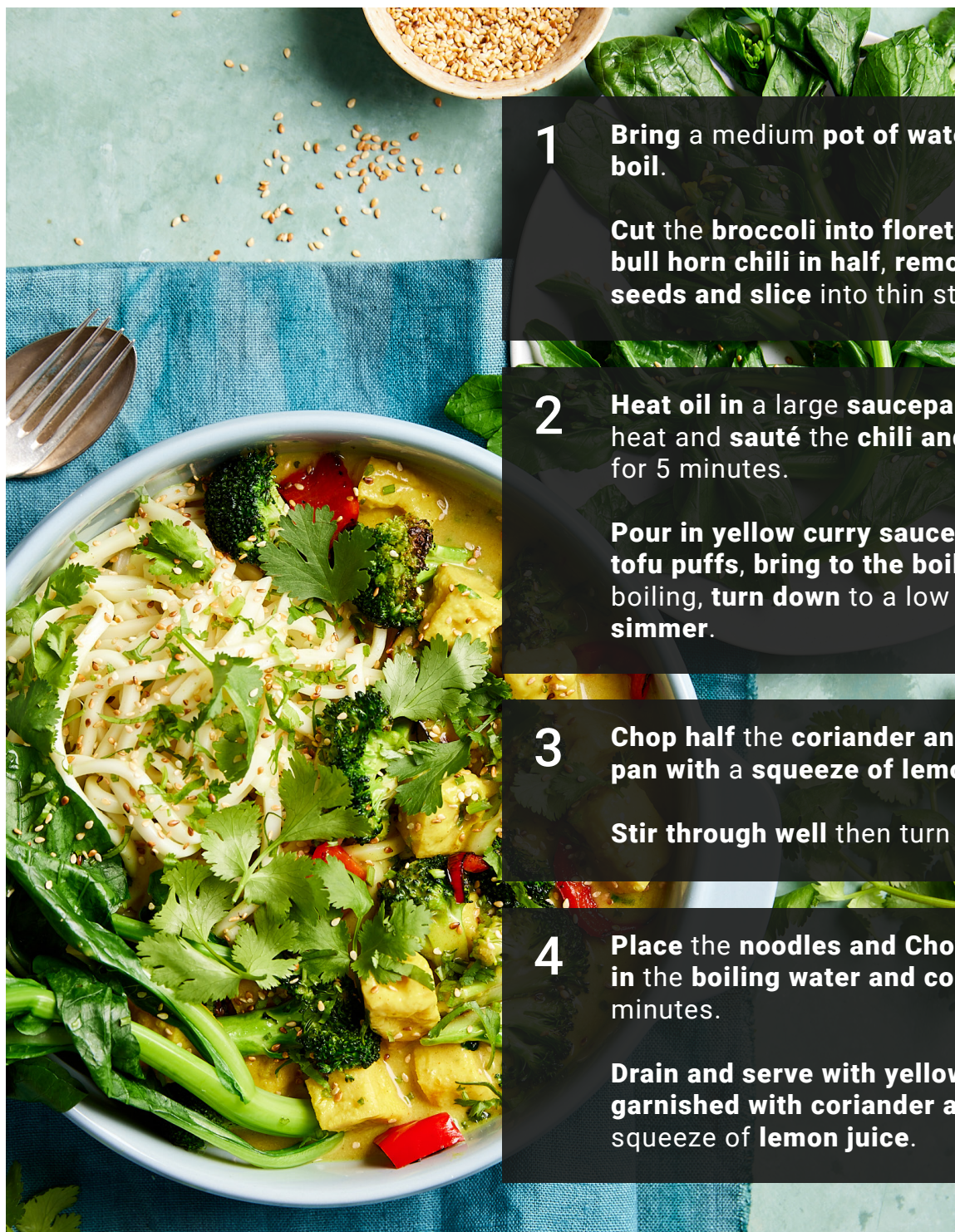
## INGREDIENTS:

- > 570g Yellow Curry Sauce
- > 500g Udon Noodles
- > 180g Puffed Tofu
- > 1 Red Bull Horn Chili
- > 1 Broccoli Head
- > ½ Choy Sum Bunch
- > ½ Coriander Bunch
- > 1 Lemon

## WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Cooking Oil
- > Salt and Pepper

# METHOD – GET COOKING!



**1** Bring a medium pot of water to the boil.

Cut the **broccoli into florets** and **red bull horn chili in half**, remove the seeds and slice into thin strips.

**2** Heat oil in a large saucepan over high heat and **sauté the chili and broccoli** for 5 minutes.

Pour in **yellow curry sauce** and add **tofu puffs**, bring to the boil. Once boiling, **turn down** to a low heat to **simmer**.

**3** Chop half the **coriander** and add to the pan with a **squeeze of lemon juice**.

**Stir through well** then turn off heat.

**4** Place the **noodles and Choy Sum** in the **boiling water** and cook for 2 minutes.

**Drain and serve with yellow curry**, garnished with **coriander** and a **squeeze of lemon juice**.

## ABOUT YOUR LEFTOVER INGREDIENTS...

- There won't be any leftovers this time!

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



## FEEDBACK OR QUESTIONS?

Shoot us an email at:  
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