



**READY TO COOK**  
BY HARRIS FARM

# VEGETARIAN YELLOW CURRY WITH VERMICELLI NOODLES



PREP  
**5 min**



COOK  
**15 min**



SERVES  
**4**

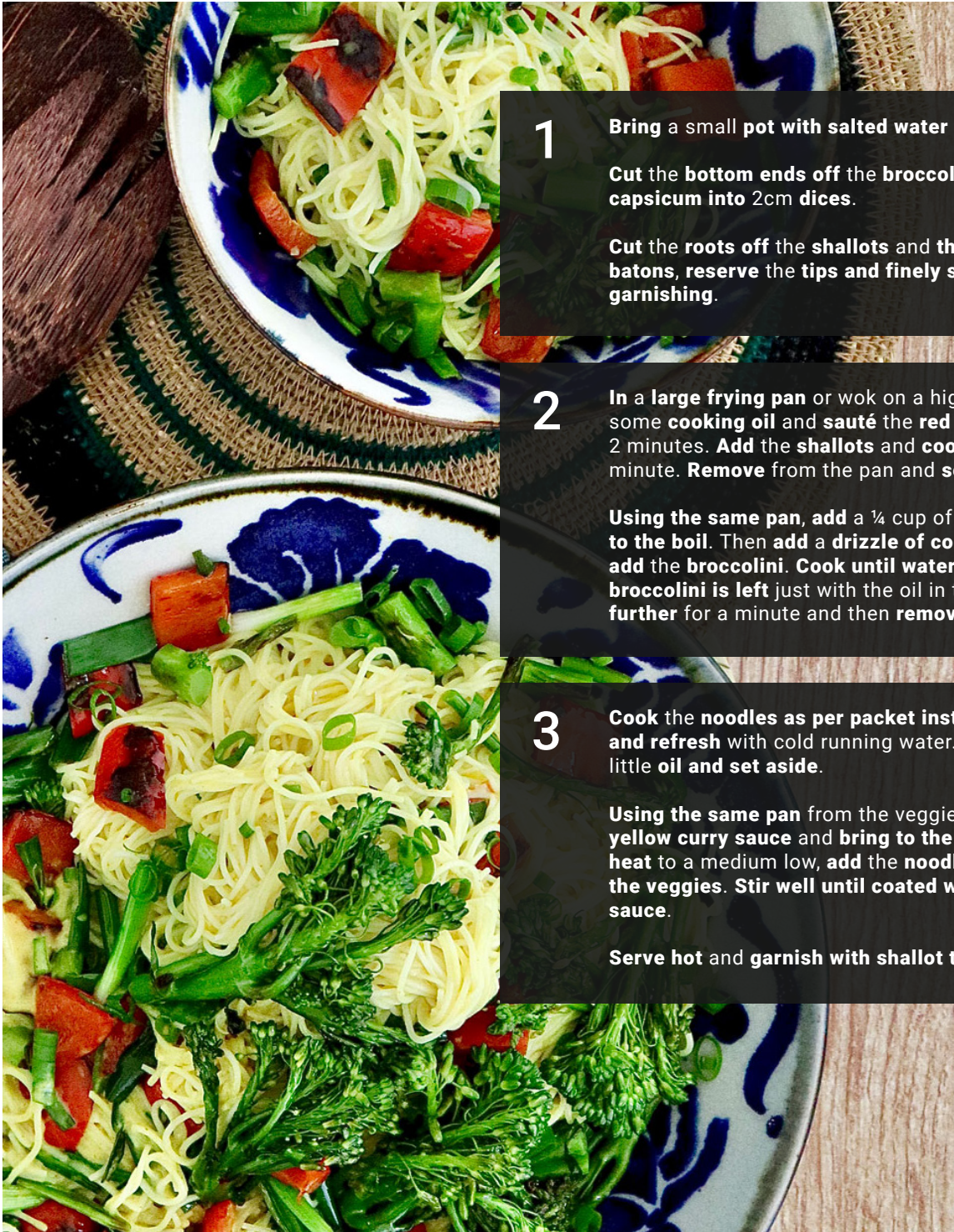
## INGREDIENTS:

- > 1 Red Capsicum
- > ½ Shallots Bunch
- > 1 Broccolini Bunch
- > 250g Vermicelli Noodles
- > 500ml Yellow Curry Sauce

## WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Cooking Oil
- > Salt and Pepper

# METHOD – GET COOKING!



1

**Bring a small pot with salted water to the boil.**

**Cut the bottom ends off the broccolini. Cut the capsicum into 2cm dices.**

**Cut the roots off the shallots and then into 3cm batons, reserve the tips and finely slice them for garnishing.**

2

**In a large frying pan or wok on a high heat, drizzle some cooking oil and sauté the red capsicum for 2 minutes. Add the shallots and cook further for 1 minute. Remove from the pan and set aside.**

**Using the same pan, add a ¼ cup of water and bring to the boil. Then add a drizzle of cooking oil and add the broccolini. Cook until water evaporates and broccolini is left just with the oil in the pan. Cook further for a minute and then remove from the pan.**

3

**Cook the noodles as per packet instructions. Drain and refresh with cold running water. Drizzle with a little oil and set aside.**

**Using the same pan from the veggies, add the yellow curry sauce and bring to the boil. Turn down heat to a medium low, add the noodles and rest of the veggies. Stir well until coated with the curry sauce.**

**Serve hot and garnish with shallot tips.**

## CHEF'S TIPS FOR COOKING AND LEFTOVER...

- Add some fresh chilli for extra heat and garnish with black or roasted sesame seeds if preferred.
- Add some lemon juice and coriander for extra freshness.
- Add any type of protein or tofu if preferred.



## FEEDBACK OR QUESTIONS?

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