



## **Recipe Suggestion :**

### **Tom Yum Noodle Soup**

**Ingredients (Serves 2):** 250g Unigreen Fresh Egg Noodles, 500 ml Chicken Stock, 1 cup boiling water, 1 Lemongrass stalk (white section only, pounded and bruised cut to 5cm length), 5-6 Kaffir Lime Leaves, bruised and torn, 4-5 Slices of Galangal (Asian Ginger), slice julienne, 1 Tomato, cut into 8 wedges, 200 g of prawns, 40g straw mushrooms or fresh oyster mushrooms, cut into halves

**Sauce:** 1 ½ tbs Nam Prik Pao (Thai roasted chilli paste) 1 tbs Fish Sauce, 1 tsp sugar, 1 ½ tbs lime juice, Coriander for garnishing

#### **Preparation Instructions:**

- 1 Place paste, stock and 1 cup of boiling water into a saucepan and bring to the boil. Add lemongrass, galangal and torn kaffir lime leaves. Reduce to a low-medium heat.
- 2 Add prawns and mushrooms to the soup and cook for 4 minutes or until chicken is cooked through.
- 3 Add tomato wedges, and stir in sugar and fish sauce. Cook for 2 minutes.
- 4 Cook noodles in boiling water as directed on packet (30 seconds) then drain and set aside.
- 5 Remove soup from heat and squeeze over lime juice. Divide noodles among bowls and spoon over soup. Sprinkle over coriander sprigs to serve.