

Tom Yum Shrimp & Fresh Rice Noodles

with Gai Lan & Thai Basil

A Southeast Asian soup, tom yum is best known for its hot and sour qualities. Aromatics like chiles, galangal and makrut lime leaves combine to make its broth distinctly delicious. Here, we're taking that foundation and running with it. Our broth, made with traditional tom yum paste, is tempered by the smooth richness of coconut milk. Simmering the shrimp and fresh, tender rice noodles in the broth infuses them with complex, balanced flavors. Topped with fresh herbs like cilantro and Thai basil, this soup is truly the definition of yum.



Ingredients

- 8 Ounces Shrimp
- 15 Ounces Fresh Rice Noodles
- ½ Cup Coconut Milk Powder
- ⅓ Cup Peanuts
- 2 Cloves Garlic
- 1 Bunch Gai Lan
- 1 Lime
- 1 Bunch Cilantro
- 1 Large Bunch Thai Basil

Knick Knacks

- 2 Tablespoons Tom Yum Paste
- 1 1-Inch Piece Ginger

Makes 2 Servings

About 685 Calories Per Serving

Cooking Time: 15 to 25 minutes



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Recipe #565

Instructions

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1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a large pot of salted water to boiling on high. Peel and mince the garlic and ginger. Trim off the ends of the gai lan stems; roughly chop the gai lan. Quarter the lime. Pick the cilantro and basil leaves off the stems; discard the stems. Roughly chop the peanuts. In a medium bowl, combine the **coconut milk powder** and **½ cup of water**; stir until smooth

2



Cook the aromatics:

In a large pan, heat 2 teaspoons of oil on medium until hot. Add the **garlic** and **ginger**. Cook, stirring occasionally, 30 seconds to 1 minute, or until softened and fragrant. Add the **tom yum paste**. Cook, stirring frequently, 30 seconds to 1 minute, or until toasted and fragrant.

3



Add the vegetables:

Add the **gai lan**, **half the basil** and **2 tablespoons of water** to the pan of aromatics; season with salt and pepper. Cook, stirring occasionally, 3 to 5 minutes, or until the gai lan has wilted.

4



Cook the rice noodles:

While the vegetables cook, add the **rice noodles** to the pot of boiling water. Cook 2 to 3 minutes, or until just shy of al dente (still slightly firm to the bite). Drain thoroughly and transfer to the pan of aromatics and vegetables.

5



Finish the soup:

Add the **shrimp**, **coconut milk powder mixture** and **½ cup of water** to the pan of vegetables and noodles. Cook, stirring frequently to coat the noodles in sauce, 3 to 4 minutes, or until the shrimp are cooked through. (Be careful not to boil the soup, as the coconut milk powder mixture may separate.) Remove from heat and stir in the **juice of 2 lime wedges**.

6



Plate your dish:

Divide the **finished soup** between 2 bowls. Garnish with the **cilantro**, **peanuts** and **remaining lime wedges and basil**. Enjoy!