Hot and Sour Soup

NIBBLEDISH CONTRIBUTOR

Ingredients

For 2:

Handful of beansprouts
1 carrot, chopped
1 spring onion, chopped
2-3 pak choi leaves, ripped
2 chestnut mushrooms, sliced
25g rice noodles
500ml boiling water
200ml coconut milk
But of lime juice

2 tbsp Tom Yum paste
OR to make your own, blitz the following:
1 tbsp lemongrass
1 tbsp brown sugar
1 garlic clove
2 tsp veggie oil
2 tsp fish sauce
1 tsp lemon juice
Half tsp cayenne
Half tsp coriander
Bit of ginger

Instructions

1. Pour the boiling water into a pan and mix in the tom yum paste.
2. Add the carrots for a few minutes, followed by the rest of the vegetables and lastly, the noodles.
3. Pour in the coconut milk and stir for another 5 minutes.
4. Squeeze over a bit of lime juice to serve.