KIKKOMAN

Thai tofu and kimchi noodle soup

Total time **25 mins** **10 mins** preparation time **15 mins** cooking time

Nutritional facts (per portion):
2,535 kJ / 606 kcal

Fat: **33 g** Protein: **20.8 g**
Carbohydrates: **60 g**

INGREDIENTS

2 portion(s)

180 g	smoked tofu
1 tbsp	Kikkoman Toasted Sesame Oil
1 tsp	Thai green curry paste
1 tsp	chopped chili pepper
0.5 tsp	chopped ginger
50 g	courgette
30 g	bamboo shoots
400 ml	vegetable stock
200 ml	coconut milk
1 tbsp	Kikkoman Naturally Brewed Soy Sauce
2 tbsp	fresh coriander
1 tbsp	chopped lemongrass (or lemon zest)

To serve

100 g	rice noodles
2 tbsp	Kikkoman Spicy Chili Sauce for Kimchi
	Fresh coriander

PREPARATION

Step 1

Dice the tofu and fry it in a saucepan with sesame oil, curry paste, chili pepper and ginger. When it is browned, add the vegetable, stock and coconut milk. Add Kikkoman soy sauce, coriander and lemongrass. Cook for 15 minutes.

Step 2

Meanwhile, cook the rice noodles according to the packet instructions.

Step 3

Serve the soup with noodles, Kikkoman Kimchi Sauce and fresh coriander.