



Thai Soup (L)

Serving: 1

Veg

Ingredients

- Snow peas, diagonally sliced - 10g
- Straw Mushrooms, halved - 10g
- Oil - $\frac{1}{2}$ tsp
- Lemon grass, sliced - 5g
- Bamboo shoots - 5g
- Kaffir lime leaves - 5g
- Red curry paste - 1tsp
- Cabbage, 1 cm cubes - 30g
- Salt - to taste
- Fresh red chillies, diagonally sliced - 5 g
- Lemon juice - 2tsps
- Fresh coriander leaves - 10g

Preparation Method

- Heat oil in a pan. Add snow peas, straw mushrooms, lemon grass and toss.
- Add bruised lime leaves and mix. Add red curry paste and stir. Add two cups of water and mix.
- Bring it to a boil and add cabbage and salt. Stir again and add fresh red chillies.
- Remove from heat and add lemon juice. Tear coriander leaves and add.