

Vegetarian Tom Yam Noodles (adapted from *Maeban* magazine)

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Ingredients

- * Egg noodles or fettuccine (or rice noodles if you're vegan) - enough for three people
- * 1 1/2 cups water
- * 1/4 cup fresh milk (vegans can use coconut milk)
- * 5 slices galangal
- * 2-3 stalks lemongrass bruised, white parts sliced diagonally
- * 2-3 kaffir lime leaves, shredded
- * 3 shallots, bruised and sliced
- * 50g mushrooms (preferably oyster or abalone, but you can use any mushroom you like) torn to bite-sized pieces
- * 1 carrot, chopped into rounds
- * 50g sweet peas
- * 2 Tbsps vegetarian *nam prik pao* (Thai chilli paste. Learn about what it is [here](#).)
- * 1 Tbsp light soy sauce (fish sauce is great here too for the non-vegetarians)
- * 1/4 tsp coarse salt
- * 2 tsp lime juice
- * 1/2 tsp cracked black pepper (or ten crushed peppercorns if you want to be pedantic)
- * 1/4 cup coriander, chopped
- * Boiling water for cooking the noodles

Method

- 1) Mix the milk (or coconut milk) and water together in a saucepan and bring to the boil. When it begins to boil, add galangal, lemongrass, kaffir lime and shallots. Reduce heat to a simmer.
- 2) Add mushrooms, carrots, and peas, and simmer for a while until the vegetables are cooked.
- 3) Season with *nam prik pao*, soy sauce (or fish sauce), and salt. Once the flavours have melded together, add the lime juice, pepper and coriander.
- 4) Boil noodles (or fettuccine) until cooked and drain. Divide noodles into three bowls and pour the soupy goodness over them.
- 5) Take photos, eat the tom yam noodles then send us the photos.

Note: Feel free to add any meat or seafood to make it a non-vegetarian dish - just add it during method no. 2.

