Fragrant Spring Vegetable and Rice Noodle Soup

What to do

1. Bring 8L cold water to the boil. Add stock cubes, bruised lemongrass, kaffir lime leaves, sliced garlic and ginger. Simmer gently to infuse flavours.

2. Prepare vegetables by cutting into small, similar sized pieces.

3. Blanch and shell broad beans.

4. Cook or soak in boiling water the rice noodles (depending on type of rice noodle). Place a handful of cold noodles in the base of cup or bowl.


6. Add the veg to the hot broth and cook till veg is al dente. Add fish sauce and season to taste. Garnish with coriander leaves, bean sprouts, spring onions, green chilli and ½ lime juice.

7. Pour a ladel of soup over noodles, garnish with bean sprouts, coriander and fresh lime juice...

Ingredients

2-3 stock cubes, crumbled
1 lemongrass stalk
2 cm nob of ginger, sliced
2 garlic cloves, sliced
1 head broccoli
1 tspn finely chopped green chilli
1 cup shelled broad beans
1 cup sliced spinach or chard
3 Spring onions, finely sliced
2 pkts Rice noodles
Picked coriander leaves to garnish
1 Tbsp Fish sauce
3 kaffir Lime leaves
½ lime, juiced

From The Garden
Lemongrass
Spinach
Spring onions
coriander
coriander and fresh lime leaves
Broad beans