

# Eggplant, lime & tofu laksa



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Preparation 20 mins | Cooking 15 mins | Serves 4

350g dried rice noodles  
1 tbs rice bran or peanut oil  
250g firm tofu, drained and cut into 3cm cubes  
1 medium (about 300g) eggplant, cut into 3-4 cm pieces  
2 tbs red curry paste  
4 cups chicken or vegetable stock  
270ml can light coconut milk  
2 tsp brown sugar  
2 tbs lime juice

**To serve:**

½ cup bean sprouts, trimmed  
½ cup coriander leaves  
⅓ cup mint leaves  
2 tbs roasted peanuts, chopped  
1 small red chilli, thinly sliced  
1 lime, cut into wedges

**STEP 1** Cook noodles in a large saucepan of boiling water for 4-5 minutes until tender. Drain. Divide noodles between four large serving bowls. Set aside. Wipe pan dry.

**STEP 2** Heat oil in the large saucepan over high heat. Add tofu and cook, turning often, until golden. Transfer with a slotted spoon to a plate. Set aside. Add eggplant and cook for 2-3 minutes until golden. Transfer to the plate. Set aside.

**STEP 3** Add curry paste to pan and cook, stirring, over medium heat for 1-2 minutes until fragrant. Add stock, coconut milk and sugar. Reduce heat to medium, cover and bring to the boil. Reduce heat and add eggplant. Simmer for 5 minutes.

**STEP 4** Add tofu and lime juice to pan and simmer for 1 minute. Ladle broth over noodles in serving bowls. Top each with bean sprouts, coriander, mint, peanuts and chilli. Serve with lime wedges.