



**LOTUS
FOODS®**

CREAMY TOM YUM NOODLE SOUP

Flavor-packed and bursting with umami, this quick recipe will be your new go-to weekday meal!

By @clairebear_bites • Cook time: 15 mins • Servings: 1

INGREDIENTS

- 1 Lotus Foods Tom Yum Rice Ramen Noodle Soup
- 4 oz extra firm tofu, cubed
- Avocado oil spray
- ½ a baby bok choy, sliced
- ½ cup button mushrooms, quartered
- ¼ cup coconut cream
- ¼ cup baby corn, rinsed and drained
- 1 green onion, sliced
- 2-3 pieces of cilantro

INSTRUCTIONS

- 1 Prepare noodle soup according to directions on package.
- 2 Spray tofu with avocado oil, add to the air fryer at 400 until brown and crispy.
- 3 Heat pan with avocado oil, add bok choy and mushrooms, and fry for 2-3 mins.
- 4 Pour cooked noodle soup into a bowl; stir in coconut cream.
- 5 Top with cooked veggies, baby corn, green onions, and cilantro.

**Lotus Foods
Organic Rice Ramen**
(selected varieties)

\$4²⁹

10 oz



**Lotus Foods
Rice Ramen**

\$1⁶⁹

2.8 oz



**Lotus Foods
Rice Ramen Noodle Soup**
(selected varieties)

\$2²⁹

2-2.05 oz



**Maya Kaimal
Organic Everyday Dal**

\$3⁷⁹

10 oz



**Imagine
Organic Broth**
(selected varieties)

\$3⁴⁹

32 oz



**Truff
Pasta Sauce**

\$9²⁹

17 oz



Prices & varieties may vary by location. Some items or varieties may not be available at all stores or on the same days in the month of March.

