

THAI RED CURRY COCONUT NOODLES

Preparation: 15 minutes | Cooking: 15 minutes | Servings: 6

INGREDIENTS

1 pound rice noodles
2 bell peppers, sliced
2 cloves garlic, minced
1/2 medium yellow onion, thinly sliced
1 can (13.5 ounces) full-fat coconut milk
5 ounces sliced shiitake mushrooms
3 1/2 cups water
1 cup cilantro leaves
5-6 tablespoons Thai red curry paste
1 tablespoon salt
2 teaspoons vegetable oil
2 teaspoons fresh ginger, minced
Juice of 1 lime, plus wedges for serving



INSTRUCTIONS

In a large pot over medium-high heat, heat oil. Add curry paste, garlic and ginger, and cook until paste appears to dry out and is very fragrant, about 2 minutes. Add coconut milk and stir to combine, scraping up any brown bits on the bottom of the pan. Add water, noodles, vegetables, half the cilantro, and salt. Bring to a boil over medium heat, and cook, stirring frequently, until noodles are cooked, about 10 minutes. Stir in lime juice. Serve garnished with cilantro leaves, lime wedges and basil, if desired. Add chicken for a protein source!