



Vegetarian

Vegan

Gluten Free

Ingredients

1/4 cup Coconut Oil
1 T Garlic, sliced thin
1 T Ginger, peeled and chopped fine
4 Fresno chilies, chopped small
4 Kaffir Lime Leaves
1/2 stalk Lemon Grass, large slices
1 1/2 T yellow Curry Paste
1 1/2 T Madras Curry Powder
2 cans (14oz) Coconut Milk
1 qt Vegetable Stock
2 tsp Salt
1/4 cup Sugar

1 package Rice Noodles, cook according to package directions (reserve large handful for garnish)

2 T Peanut Oil
4 White Button Mushrooms, sliced thin
4 Shiitake Mushroom Crowns, sliced thin
4 stalks Scallions, sliced 1/2 inch
2 cups Mung Bean Sprouts
2 cups Spinach Leaves

Garnish

1 cup fresh Cilantro, rough chopped
Large handful cooked Noodles (drop into hot oil until noodles puff and edges begin to brown)
2 Limes, cut into wedges

Method

Heat oil in a 2.5 qt sauce pan, add garlic slices and saute until just beginning to brown. Add ginger and chilies and sauté for one minute, stirring occasionally to avoid burning. Add curry paste, curry powder, lime leaves and lemon grass and sauté for one minute longer, stirring often. Add coconut milk and bring to a simmer, stirring often. Continue simmering to reduce soup volume by 1/3. Add vegetable stock, salt and sugar and return to simmer for one minute.

In a sauté pan or wok, heat peanut oil, stir fry mushrooms, scallions, mung beans, and spinach until wilted but still crisp, about one minute.

Assemble

Reheat noodles if needed with a quick dunk into simmering hot water, drain and divide into four soup bowls. Top noodles with stir fried veggies. Ladle the hot coconut broth over noodles and veggies. Garnish each bowl with cilantro, fried noodles, and lime wedges.

Makes four servings.

Bon Appétit!

Note: Tofu can be added to soup. For non-vegetarian meal, add cooked shrimp or slices of chicken breast to soup.