



Red Curry Noodle Soup

Serves 4
Time: 20 minutes

Ingredients

4-6 ounces rice noodles
1 tablespoon sesame oil
2 tablespoons olive oil
1/2 teaspoon crushed red pepper
1 yellow onion, chopped
1 red bell pepper, chopped
2 cloves garlic, chopped
1 tablespoon ginger, grated
3 tablespoons red curry paste
4 cups chicken broth

2 tablespoons brown sugar
1 tablespoon soy sauce
1 (13.6-ounce) can unsweetened coconut milk
1/4 cup mint leaves, + additional for garnish
Zest and juice of 1 lime
1 1/2 pounds jumbo shrimp with tails on, shelled and deveined
1/4 cup cilantro leaves, + additional for garnish
1/4 cup basil leaves, + additional for garnish
1 jalapeño, for garnish

Steps

1. In a medium stockpot, bring 4 cups of water to a boil. Add the noodles, remove from heat, and soak for 8 minutes. Drain noodles and put into a bowl, then toss with the sesame oil.
2. In a large stockpot, heat olive oil and crushed red pepper. Add onions, peppers, garlic, and ginger. Stir and cook for 3-4 minutes. Mix in curry paste until combined. Add chicken broth, brown sugar, and soy sauce. Whisk in the coconut milk.
3. Bring to a boil and reduce heat. Simmer for 8-10 minutes.
4. Add shrimp, lime zest and juice, mint, cilantro, and basil. Cook for an additional 3 minutes.
5. Stir in noodles before serving.
6. Serve in bowls. Garnish with sliced jalapeños, cilantro, mint, and basil.

