Coconut Curry Noodle Soup

Makes: 4 servings
Total Time: 30 minutes

Ingredients
8 ounces uncooked rice noodles
2 tablespoons vegetable oil
½ cup shallots, sliced thin
4 garlic cloves, minced
1 tablespoon ginger, minced
1 tablespoon red curry paste
2 teaspoons curry powder
½ teaspoon paprika
¼ teaspoon turmeric
4 cups vegetable stock
1 can coconut milk
3 tablespoons cold water
2 tablespoons cornstarch
¼ cup lime juice
6 ounces sugar snap peas, sliced
1 teaspoon salt
¼ cup cilantro, chopped
¼ cup scallions, chopped
¼ cup unsalted cashews, toasted and chopped
lime wedges

Directions

Heat oil in a large Dutch oven over medium heat. Add shallots, garlic and ginger. Cook, stirring often, about 10 minutes. Stir in curry paste, curry powder, paprika and turmeric, stir and cook for 1 minute. Add vegetable stock and coconut milk, then bring to a simmer.

Cook noodles according to package. Drain and then rinse with cold water.

Combine 3 tablespoons cold water with cornstarch in a small bowl. Add cornstarch mixture, lime juice, snap peas and salt to Dutch oven. Bring to a simmer then cook 2 minutes until thickened.

Taste broth and adjust seasonings as needed. Divide noodles into large bowls. Bring broth to a boil then ladle over noodles. Top with cilantro, scallions, cashews and lime wedges.