

Thai Green Curry Soup

Ingredients

2 tblsp. Canola Oil
4 cloves of garlic finely chopped
1 tblsp. grated fresh ginger
3 tblsp. Thai green curry paste
4 cups chicken stock
1 13 oz. can coconut milk
2 tblsp. fish sauce
1 tsp. brown sugar
8 oz. chopped spinach leaves
8 oz. sliced mushrooms, button, portabella or shiitake
6 oz. dried rice vermicelli noodles

Garnish (your choice)

1 lime cut into wedges
1 cup fresh cilantro finely chopped
Red or green chilies sliced thin
3 green onions finely chopped
Sriracha to taste

Preparation

In large soup pot over medium heat add oil, garlic, ginger and curry paste, Sauté for a few minutes until fragrant. Add chicken stock and raise heat to medium high and cook for 5 minutes. Add coconut milk, fish sauce and brown sugar, taste and adjust seasonings, add salt if needed. Add mushrooms and spinach cook until softened, about 3 minutes. Place vermicelli noodles in bowl and cover with boiling hot water, let sit for 3 minutes or more until softened and drain. Put serving of noodles into bowl and ladle soup over top and serve, allowing guests to add garnishes of their choice.