

Thai Yellow Curry Soup

Ingredients/Zutaten

- 2 ounces Pad Thai noodles
- 1 tablespoon olive oil
- 1 clove garlic, minced
- 2 Thai chilies, minced or ground
- Several lemongrass stalks, cut into 2-inch sections and slightly crushed
- 1 tsp fresh ginger, minced
- 2 tsp yellow curry paste
- Optional: 1-2 teaspoons red curry paste to taste
- 32 oz broth
- 2 tbsp soy sauce
- 1 tbsp palm sugar
- 1 13.5 oz can coconut milk
- 10 oz baby spinach leaves
- $\frac{1}{2}$ cup peeled and deveined medium shrimp (or tofu)
- $\frac{1}{2}$ cup sliced mushrooms
- $\frac{1}{2}$ cup chopped cilantro
- 2 tbsp fresh lime juice
- 2 green onions; separate white and green parts,

- with white parts cut into 1/4-inch sections.
- 3 tbsp Thai basil, lightly chopped
- 1 tbsp fish sauce
- 1 lime, cut into wedges
- salt and pepper, to taste



Servings/Portionen	4
Cuisine/Küche	Thai
Total Time	

Directions/Zubereitung

1. Prep and chop all ingredients.
2. Bring lightly salted water to a boil in a large wok.
3. Add Pad Thai noodles and cook until *al dente* (about 3 minutes).
4. Drain noodles, rinse with cold water to stop the cooking, and set aside.
5. Dump water from the wok, add oil, and bring to a medium heat.
6. Add garlic, lemongrass, ginger, white sections of green onions; and stir until aromatic (30 to 60 seconds).
7. Add curry paste and cook for 30 seconds.
8. Add about $\frac{1}{2}$ cup broth and stir until curry paste has dissolved.
9. Add soy sauce, sugar, remaining broth, and bring to a boil.
10. Reduce heat to medium-low, partially cover, and simmer for 20 minutes.
11. Add coconut milk, spinach, shrimp and/or tofu, mushrooms, cilantro, and lime juice.
12. Add a splash of fish sauce.
13. Increase heat to medium-high and simmer until shrimp are bright pink on the outside and the meat is opaque (about 5 minutes).
14. Turn off heat, remove the lemon grass stalks, and adjust flavor with salt and pepper.
15. Add noodles to each serving bowl.
16. Ladle soup over noodles.
17. Garnish each bowl with a sprinkling of sliced green onions, Thai basil, and a lime wedge.