



Thai Curry Soup

Jacob · 30/09/2024



Prep Time

55 mins

Difficult

Medium

Servings

4

Description

This delicious Thaistyle soup has coconut milk shrimp mushrooms and spinach

Ingredients

- - 2 ounces rice noodles (pad thai noodles) - 1 tablespoon olive oil - 1 clove garlic
- minced - 1 ½ tablespoons minced lemongrass - 1 teaspoon ground ginger - 2 teaspoons red curry paste - 1 (32 ounce) carton chicken broth - 2 tablespoons soy sauce - 1 tablespoon white sugar - 1 (13.5 ounce) can reduced-fat coconut milk - 1 (10 ounce) bag baby spinach leaves - ½ cup peeled and deveined medium shrimp - ½ cup sliced mushrooms - ¼ cup chopped cilantro - 2 tablespoons fresh lime juice - 2 green onions
- thinly sliced

Instructions

1. Bring a large pot of lightly salted water to a boil. Add rice noodles and cook until tender yet firm to the bite
2. about 3 minutes. Drain and rinse well with cold water to stop the cooking; set aside. Heat oil in a large saucepan over medium heat. Stir in garlic
3. lemongrass
4. and ginger; cook and stir until aromatic
5. 30 to 60 seconds. Add curry paste and cook for 30 seconds. Pour in about 1/2 cup chicken broth and stir until curry paste has dissolved
6. then add soy sauce
7. sugar
8. and remaining chicken broth. Bring to a boil
9. then reduce the heat to medium-low. Cover partially and simmer for 20 minutes. Stir in coconut milk
10. spinach
11. shrimp
12. mushrooms
13. cilantro
14. and lime juice. Increase the heat to medium-high and simmer until shrimp are bright pink on the outside and the meat is opaque
15. about 5 minutes. To serve
16. place some rice noodles into each serving bowl and ladle soup over the top. Garnish each bowl with a sprinkling of sliced green onion. Cook's Note Chicken can be substituted for the shrimp; either way
17. I love this soup anytime!