

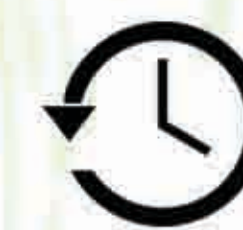
Thai Curry Soup



Contain: 

Spiciness:  HOT

Serves: 



Prep Time : 10mins

Cooking Time : 40mins

Ingredients :

- 1 tbsp Olive oil
- 1 clove Garlic, minced
- 1 1/2 tbsp Minced lemon grass
- 1 tbsp Ground ginger
- 2 tsbps Red curry paste
- 1 litre Chicken Broth
- 2 tsbps Seafood Stock
- 1 tbsp White sugar
- 1 can Reduced-fat coconut milk
- 1/2 cup Reeled and deveined Medium shrimp
- 1/2 cup Sliced mushrooms
- 1 bag Baby spinach leaves
- 2 tsbps Fresh lime juice
- 1/4 cup Chopped cilantro
- 2 Green onions, thinly sliced

Instructions :

1. Bring a large pot of lightly salted water to a boil. Add rice noodles and cook until al dente, about 3 minutes. Drain and rinse well with cold water to stop the cooking; set aside.
2. Heat oil in a large saucepan over medium heat. Stir in garlic, lemon grass, and ginger; cook and stir until aromatic, 30 to 60 seconds. Add the curry paste, and cook 30 seconds more. Pour in about 1/2 cup of the chicken broth, and stir until the curry paste has dissolved, then pour in the remaining chicken stock along with the Seafood Stock and sugar. Bring to a boil, then reduce heat to medium-low, partially cover, and simmer 20 minutes.
3. Stir in coconut milk, shrimp, mushrooms, spinach, lime juice, and cilantro. Increase heat to medium-high, and simmer until the shrimp turn pink and are no longer translucent, about 5 minutes.
4. To serve, place some rice noodles into each serving bowl and ladle soup on top of them. Garnish each bowl with a sprinkle of sliced green onion.



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