

Coconut Curry Ramen Soup

Serves 4



Ingredients:

- 2 Tablespoons canola or vegetable oil
- 1 onion, diced
- 2 green bell peppers, julienned
- 3 carrots, julienned
- 1 ½ Tablespoon ginger, minced
- 2 Tablespoons garlic (about 6 cloves), minced
- 2 Tablespoons curry powder
- 4 cups chicken stock
- 4 cups water
- 2 – 14 ounce cans coconut milk
- 4 blocks instant ramen noodles, flavor packet discarded
- 2 cups fresh or frozen collard greens, cut into ribbons
- Juice of 2 limes
- Optional: poached or soft-boiled eggs, cilantro and lime wedges for garnish

Instructions:

1. Heat oil in a skillet or a stockpot. Add onion, bell peppers, and carrot and cook until veggies begin to sweat and become aromatic, about 5 minutes. Add ginger, garlic, and curry powder and stir, cooking for an additional 2 minutes.
2. Add water, stock, and coconut milk and stir to combine. Simmer until veggies are tender and the curry powder has dissolved into the liquid.
3. Add noodles and greens and cook until soft, about 4 minutes. Season with lime juice and serve hot, topping individual bowls with optional additions.