



## CURRY NOODLE SOUP

### INGREDIENTS:

- 1 Tablespoon vegetable oil
- 1 medium yellow zucchini, peeled into thin strips
- 1 medium green zucchini, peeled into thin strips
- 1 large carrot, peeled into thin strips
- 2 garlic cloves, minced
- 2 Tablespoons red curry paste
- 1 Tablespoon soy sauce
- 1 – 15 (?) oz can light coconut milk
- 32 ounces low sodium chicken stock
- 2 cups water
- 4 to 6 ounces thin rice noodles or capellini pasta, snapped in half
- Juice of one lime
- ½ cup cilantro leaves, chopped

### INSTRUCTIONS:

1. Heat the oil in a large soup pot over medium high heat.
2. Saute the zucchini, carrot, and garlic strips for about 2 minutes, just to soften them as they sweat.
3. Add the curry paste and stir for about 30 seconds to help the paste melt into the vegetables.
4. Add the soy sauce, coconut milk, stock, and water. Cover and bring the liquid to a boil, about 7 to 10 minutes. Once the liquid is boiling, add the noodles, reduce the heat to low, and partially cover the pot.
5. Simmer the soup for about 15 minutes, stirring frequently to prevent noodles from sticking.
6. Once vegetables and noodles are tender, stir in lime juice and cilantro and serve.



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