



RECIPE NAME: Curry Noodle Soup

FROM THE KITCHEN OF: Malia Xiong '18

INGREDIENTS:

2 oz dry noodles of choice (rice vermicelli/ramen)
1 T cooking oil
1 T garlic, minced
2 T red curry paste
1/4 c coconut milk
1 c chicken broth
2 pieces of lime leaves (opt)
1 piece dry/fresh galangal (opt)
1 T maggi seasoning sauce
2 t fish sauce
Garnish:
Shredded chicken breast/
Chicken strips
2 eggs, soft boiled
1 sprig of green onion
3 sprig of cilantro
1 oz cabbage, thinly sliced
Fried garlic
Black pepper

INSTRUCTIONS:

Cook noodles according to package or until al dente. Shock in an ice bath of water and drain in a colander until ready to eat. On med heat, saute garlic and oil in a small pot. Cook until golden. Add in coconut milk and curry paste. Stir till well blended. Then add chicken broth. Optional to add lime leaves and galangal (items can be found at local Asian/Oriental supermarket). These two items adds a nice zesty and fragrant flavor to the broth. Season with sauces. Taste and adjust. Place noodles in a bowl. Pour broth into noodles. Add garnishes to complete the dish. Enjoy!

