

# Thai Red Curry Coconut Soup

\*\* unusual ingredients : red curry paste, fish sauce, glass noodles

\*\* make sure it is authentic red curry paste - check ingredient list

## Pickled Jalapeño Vinegar

Slice Jalapeños in a jar

Add 5 cloves garlic

Add 1 tsp salt

Cover with white vinegar

Let sit for 24 hrs - Keeps 6 weeks



## Ingredients

1 T Coconut Oil

2 T Ginger - peeled & chopped

1 Small Onion - diced

3 Garlic Cloves - chopped

1 Jalapeño - chopped (optional)

2 T Thick Red Curry Paste

Mushrooms - sliced

1 T Fish Sauce

Limes

Coconut Milk

Coconut Cream

1 T Peanut Butter

Carrots - shredded

Red Pepper - chopped

Bok Choy - tops & bottoms

Glass Noodles or Zucchini Noodles

In a Dutch kettle or pot:

Sauté 1 T coconut oil in the bottom of the pan

Add 1 small diced onion - *cook until translucent*. Add

2 T chopped fresh ginger, 3 garlic cloves

*May add chopped jalapeño for extra spicy - optional*

2 T thick red curry paste - *cook the curry paste until fragrant to open up the flavor*

Add lime juice to scrape bits off bottom. *This is where flavor is*

Add a little bit of coconut milk if more liquid is needed

Add 1 can coconut cream & 1 can water (or 2 cans of full fat coconut milk )

Add 1 T peanut butter

Now add vegetables: first, sliced mushrooms; next, shredded carrots, chopped red pepper & bok choy bottoms; add bok choy tops at the end.

Add 1 T fish sauce

Simmer until vegetables are desired tenderness approximately 5 minutes

Prepare glass noodles or zucchini noodles

Glass noodle: Place noodles in bowl, pour boiling water over & let sit for 4 minutes

Nest noodles in a bowl

Add soup & garnish with crushed peanuts, cilantro, lime juice & pickled jalapeño vinegar