

# My Thai Inspired Noodle Soup



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Recipe by: Laura Vitale

Serves 4

**Prep Time: 5 minutes**

**Cook Time: 10 minutes**

## Ingredients

- \_\_ 2 Tbsp of Vegetable Oil
- \_\_ 2 Cloves of Garlic, finely chopped
- \_\_ 1 Tbsp of Ginger, minced or grated
- \_\_ 2 Tbsp of Thai Red Curry Paste
- \_\_ 1 14.5oz can of Light Coconut Milk, well shaken
- \_\_ 4 cups of Vegetable Stock
- \_\_ 3 Baby Bok Choy, quartered and washed
- \_\_ 6oz of Thin Rice Noodles or any other kind of noodle you prefer
- \_\_ About 1/4 cup of Fresh Cilantro
- \_\_ Few Sprigs of Fresh Mint
- \_\_ Fresh Scallions, finely sliced

1) In a saucepan, add the oil, garlic and ginger and saute together for a few minutes, add the curry paste, stir it in and allow it to cook for a couple minutes.

2) Add the vegetable stock and coconut milk and bring to a boil. Allow to simmer for 5 minutes, add the rice noodles and bok choy and cook the mixture for 3 minutes or until the noodles are tender (check the package instructions for cooking time on the noodles but generally, thin rice noodles take between 2 to 4 minutes to cook)

3) Serve the soup topped with fresh cilantro, mint and scallions.

