



QUICK CURRY RAMEN



INGREDIENTS

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| 1 tbsp sesame oil | 1 can coconut milk |
| 1 cup carrot, shredded | 8 oz. ramen noodles |
| 1 cup snap peas, sliced | 1 lime, juiced |
| 1 cup mushrooms, sliced | Salt and pepper, to taste |
| 1-3 tbsp red curry paste | Basil or cilantro, to serve |
| 2 tsp curry powder | Hot sauce, to taste (optional) |
| 2 tsp garlic, minced | |
| 2 tsp ginger, minced | |
| 6 cups broth | |

METHOD

1. Heat the oil in a large pot over medium heat. Add vegetables and cook for about 3 minutes, stirring often.
 2. Add curry paste, curry powder, garlic, and ginger and cook for about a minute, stirring constantly.
 3. Gently stir in broth and then coconut milk.
 4. Turn heat to medium-high and bring to a simmer.
 5. Add ramen noodles and cook for about 10 minutes, or until noodles have softened.
 6. Stir in lime juice, season with salt, pepper, and hot sauce (if desired), and serve!
- * This recipe is vegan (just check the ingredients of the curry paste you use to make sure), but can easily be protein packed by substituting and adding some meat ingredients.
- * You can substitute or add as many vegetables as you like. Don't have snap peas? Try red peppers! Don't like mushrooms? Try broccoli instead! The flavour base for this soup is curry, so be creative with your ingredients!