



QUICK CURRY RAMEN



PANTRY CLIPS MEAL KIT

Step-by-step instructions and all the ingredients you need to make this delish dish! Serves 4.



THIS KIT INCLUDES (INGREDIENTS):

Sesame oil, carrot, red pepper, bulb of garlic, sliced mushrooms, 2 bouillon cubes, 1 can of coconut milk, 2 ramen packs, 1 lime, 2 tsp curry powder, 1 tbsp curry paste and ginger



Scan this QR code and check out our YouTube channel to find the video for this recipe, so you can follow along with Chef Edna as she cooks!

Flip to find the instructions for this recipe



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QUICK CURRY RAMEN



INGREDIENTS

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|---|--------------------------------|
| 1 tbsp sesame oil | 1 can coconut milk |
| 1 carrot, shredded | 2 packages ramen noodles |
| 1 red pepper, sliced | 1 lime, juiced |
| 1 can sliced mushrooms (liquid drained) | 2 tsp curry powder |
| 1 tbsp red curry paste | Salt and pepper, to taste |
| 2 tbsp garlic, minced | Hot sauce, to taste (optional) |
| 2 tsp ginger, minced | |
| 2 bouillon cubes + 6 cups water | |

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 red peppers? Try snap peas! Don't like mushrooms? Try broccoli instead! The flavour base for this soup is curry, so be creative with your ingredients!