

# One-Pot Green Curry Noodle Soup

## Ingredients

- 3 TBSP. olive oil
- 1 package of firm tofu (13-16 oz), cut into cubes
- 1 TBSP. soy sauce
- A knob of ginger (about 20 grams), cut into thin matchsticks
- 3 cloves of garlic, minced
- ½ onion, cut into thin half-moons
- 1-2 carrots, cut into thin slices
- 1 can (13.5 oz) full fat coconut milk
- 4 cups water
- 3 TBSP. green curry paste
- 8 oz. rice noodles
- 1 cup frozen peas
- Salt and pepper, to taste
- Lime juice, to taste
- Bean sprouts, for garnish
- Cilantro or parsley, for garnish
- Thai basil, for garnish

## Steps

1. Heat your oil on medium-high in a large pot. Add the tofu and soy sauce, and cook for about 5 minutes, flipping occasionally, until they have started to turn golden. Next add the garlic and ginger, sautéing for a couple minutes until they become fragrant. Add the carrots and onions, and sauté a minute longer.

2. Pour in the coconut milk and water, and bring to a simmer. Whisk in the curry paste and allow to continue to simmer until the vegetables are soft (about 5-10 minutes). Add the rice noodles, and cook for the length direct or until soft. With about one minute left of cooking, add the frozen peas and finish with lime juice.

3. Serve warm with fresh cilantro, Thai basil, bean sprouts, and lime wedges.

