

Curry Mee

Ingredients

2 T Vegetable Oil	1 Onion (minced)
3 clv Garlic (minced)	1 T Ginger (grated)
1 T Lemongrass (minced)	1 T Red Curry Paste
8 oz Chicken Thighs (thinly sliced)	3 T Curry Powder
1/2 t Turmeric	14 oz Coconut Milk
4 c Chicken Broth	3 T Fish Sauce
1 t Sugar	8 oz Egg Noodles
0 ds Salt	1 1/2 c Bean Sprouts
1/4 c Cilantro Leaves	1 Lime (cut into wedges)

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Instructions

- 1.Heat the oil in a pot over medium high heat and add the onion, garlic, ginger, and lemongrass. Cook for about 6 minutes, until softened and fragrant. Stir in the red curry paste.
- 2.Turn the heat up to high and add the chicken. Stir-fry until the chicken turns opaque. Add the curry powder, turmeric, coconut milk, chicken stock, fish sauce, and sugar. Bring to a boil and simmer for 10 minutes.
- 3.Meanwhile, cook the noodles according to package directions. Divide between 3 soup bowls and set aside. Taste the soup and season with salt to taste. Divide the soup among your 3 bowls of noodles, and garnish with raw bean sprouts, cilantro, and a squeeze of lime.