

Yellow Curry Noodles

Ingredients

1/2 Onion (small, chopped)	8 clv Garlic (chopped)
1 Ginger (1 1/2-inch, peeled and	sliced)
4 Green Onions (sliced)	1 Lemongrass
2 t Coriander	3 Thai Chilies (sliced)
2 T Vegetable Oil	5 c Chicken Broth
2 t Curry Powder	2 T Honey
1 t Kosher Salt	1 c Coconut Milk
8 oz Rice Noodles (wide)	1 Lime (juiced)
10 oz Tofu Puffs	3 c Bean Sprouts
2 Carrots (julienned)	1/4 c Cilantro Leaves
1/4 c Peanuts (chopped)	

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Instructions

1. Add the onions, garlic, ginger, 3 whole green onions, lemongrass, coriander, Thai chilis, and oil to a food processor. Blend until you get a paste. You may need to scrape the sides of the bowl to ensure all the herbs and spices are fully chopped. Transfer the paste to a large pot.
2. Heat the pot over medium heat and cook the paste for about 2 minutes, stirring frequently to keep it from burning. Add the curry powder, chicken broth, honey, and salt, and bring the broth to boil. Once it boils, add the coconut milk and stir.
3. Bring a small pot of water to boil and cook the rice noodles according to package instructions. Once cooked, drain and rinse the noodles under cold water.
4. Add the tofu puffs, carrots, and bean sprouts, and cook them for about 2 minutes. Add the lime juice and taste the broth to see if it is to your liking. Adjust the seasonings to your taste.
5. Divide the noodles into bowls and ladle broth, tofu, and vegetables over the noodles. Serve the noodles with cilantro, 1 whole sliced green onion, chopped peanuts, and lao gan ma spicy chili crisp, if desired.