



This Green Life's

Coconut Curry Noodle Soup

30-45 minutes to prepare

Serves 4

1/2 pound rice noodles (or angel hair pasta)
4 eggs

2 tbsp olive oil
2-inch piece of ginger root, thinly sliced
1 hot chili pepper, halved
1 tsp curry powder
1 tsp salt
1/4 tsp sugar

1 small onion, quartered and sliced
8 shitake mushrooms caps, sliced
2 carrots, thinly sliced

7 cups homemade or canned vegetable broth
1 can unsweetened coconut milk (regular or light)
2 6-inch sticks of lemongrass (ok to skip if you can't find it)
Cayenne to taste, if desired

1 handful of spinach leaves (no stems)
1/2 cup cilantro, chopped
1/2 pound firm tofu, cubed
2 scallions, sliced
Half a lime

Prepare ingredients to be added to the soup first:

1. Cook **noodles** according to the package instructions and soak in cold water until ready to use.
2. Cook **eggs** at a slow boil for 10 minutes. Cool in cold water, peel, halve and salt lightly.
3. Get all your slicing and cutting out of the way (for the ginger, chili pepper, onions, mushrooms, carrot, lemongrass, cilantro, tofu, scallions and lime).

Then make the soup:

4. Heat the **olive oil** in a soup pot over medium heat. Add **ginger**, **chili pepper** and **onion** and cook for 3 or 4 minutes. Add **curry powder**, **salt** and **sugar** and stir.
5. Add **mushrooms** and cook for 5 minutes, stirring once or twice. Add **carrots**, stir, and cook for another couple of minutes.
6. Add the **broth**, **coconut milk** and **lemongrass** and heat to a simmer. Taste and correct salt and curry. Add **cayenne** to taste if not spicy enough for your tastes.
7. Drain the **noodles** and add them to the pot, followed by the **cilantro**, **tofu**, **spinach** and **scallions**. Stir and cook for 3 or 4 minutes.
8. Ladle the soup into bowls. Squeeze a few drops of **lime juice** into each bowl and stir gently, then add a halved **egg** to each and serve.

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