

Summer Curry Noodles

Ingredients:

- ✓ 8 oz thin rice noodles
- ✓ 2 tbsp coconut oil
- ✓ 1 yellow onion, diced
- ✓ 2 large zucchini, peeled and sliced in halves or quarters
- ✓ 1-2 cans corn, drained
- ✓ 1 tbsp minced garlic
- ✓ 1 tsp ground ginger
- ✓ 3 tbsp red curry paste
- ✓ 1 can coconut milk
- ✓ 1 tbsp fish sauce
- ✓ 2 tsp honey
- ✓ 2 tsp lime juice



Total Time: 30 minutes Servings: 4

Directions:

1. Cook rice noodles according to package and set aside.
2. Heat the coconut oil in a large skillet over high heat. Add the onion and cook 5 minutes or until fragrant.
3. Add the zucchini, corn, garlic, and ginger. Cook the veggies another 5 minutes or until they just begin to soften.
4. Stir in the curry paste and cook until fragrant, about 1 minute.
5. Add the coconut milk, 1/3 cup water, fish sauce, and honey. Stir to combine, bring the mixture to a boil, cook 5 minutes or until the sauce thickens slightly.
6. Add noodles and mix, cook until noodles are at desired texture.