**THAI GREEN CURRY NOODLE SOUP**

Ingredients

* Noodles 1 1/2 tablespoons
* Thai green curry paste boiled 200 grams
* Oil 2 tablespoons
* Broccoli separated into small florets 1/2 small
* Corn niblets 1/2 cup
* Carrot cut into diamonds 1 medium
* Red capsicum cut into ½ inch triangles 1 medium
* Mushrooms sliced 4-5
* Vegetable stock 2 cups
* Salt to taste
* Lemon juice 1 teaspoon
* Fresh coconut milk 1 cup
* Bean sprouts 1/2 cup
* Fresh red chilli diagonally sliced 1
* Fresh basil leaves 3-4

Method

Step 1

Heat the oil in a non stick pan. Add broccoli, corn, carrot, red capsicum and mushrooms and sauté for a minute. Add the green curry paste and mix well.

Step 2

Add the vegetable stock and salt and cook till the vegetables are almost done. Take care that the vegetables are not overcooked. Add lemon juice and coconut milk and mix. Let it heat through.

Step 3

Place a ring mould in the center of soup bowls and pack it with the boiled noodles. Pour the soup into the soup bowl around the ring mould. Sprinkle bean sprouts.

Step 4

Slowly remove the ring mould so as not to disturb the noodles. Sprinkle red chillies over the noodles and place the basil leaves on top.

Step 5

Serve immediately.