

BANGKOK CURRY RECIPE FOR THE HOME CHEF

Serves 6-8

Ingredients:

- 1 cup broccoli (cut into florets)
- 1 cup carrots (julienne cut)
- ½ cup scallions (cut on the bias)
- ½ cup red peppers (julienne cut)
- 1 cup fresh sliced mushrooms
- 1 Tbs fresh ginger (peeled & chopped)
- 1 Tbs Thai curry paste (red or green)
- 1 Tbs canola oil
- 1 can “Lite” coconut milk (from your favorite Asian market)
- 1 Tbs sweet soy sauce (from your favorite Asian market)
- ½ cup sweet Chile sauce (from your favorite Asian market)
- 1 tsp black sesame seeds (from your favorite Asian market)
- 1 lb rice noodles (from your favorite Asian market)

Preparation:

- Soak noodles in lukewarm water for 30 minutes. Drain and cool in ice water. Drain, let rest & toss with oil.
- Blanch broccoli & carrots in boiling water for 1 minute. Drain, cool down in ice water, drain and set aside.
- Place large sauté pan over high heat. Add canola oil and sautéed mushrooms until lightly golden.
- Add coconut milk and Thai curry paste.
- Add carrots, broccoli, peppers, scallions, ginger, sweet Chile sauce, sweet soy, and noodles to pan in that order.
- Toss once or twice to coat all ingredients well with sauce.
- Place on platter and sprinkle with black sesame seeds

Enjoy!



5 years ago

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