

Spicy Thai Coconut Curry Soup with Shrimp and Rice Noodles

When comfort food meets bold Thai flavor, you get this



TIME
30 min

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INGREDIENTS

- 1 tablespoon olive oil
- 1 pound large shrimp, peeled and deveined
- 1 tablespoon red curry paste
- 3 garlic cloves, minced
- 1 tablespoon fresh ginger, grated
- 4 cups low-sodium chicken broth
- 1 can (13.5 oz) coconut milk
- 1 tablespoon fish sauce
- 1 tablespoon lime juice
- 6 oz rice noodles
- 1 red bell pepper, thinly sliced
- 1 cup baby spinach
- ... cup chopped cilantro
- Salt, to taste

DIRECTIONS

1. SautØ the Aromatics: Heat olive oil in a large pot over medium heat.
2. Add garlic, ginger, and red curry paste. SautØ for about 2 minutes until fragrant.
3. Build the Broth: Pour in chicken broth and coconut milk.
4. Stir in fish sauce and bring the mixture to a gentle boil.
5. Cook the Noodles: Add rice noodles and simmer until tender, about 6-7 minutes.
6. Add Shrimp and Veggies: Stir in the shrimp and red bell pepper.
7. Simmer for 3-4 minutes until the shrimp are pink and cooked through.
8. Finish the Soup: Add baby spinach, lime juice, and cilantro.
9. Taste and season with salt as needed.
10. Serve: Ladle into bowls and garnish with extra cilantro or lime wedges if desired.

SWAPS & NOTES

& Swaps Shrimp : Use fresh or thawed frozen shrimp.
Red Curry Paste : Adjust for spice tolerance.

Start with 1 tablespoon, then add more for extra heat.
Coconut Milk : Full-fat gives the creamiest texture.

TIPS FOR SUCCESS

Don't overcook the shrimp -they cook fast and should be just pink and firm.

Add the lime juice and cilantro at the end to preserve their fresh flavor.

If using dried rice noodles, soak or par-cook before adding to reduce broth absorption.

For extra heat, add chili garlic paste or sliced red chili.

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