

Creamy Thai Coconut Curry Noodle Soup with Lime and Herbs

Thai Coconut Curry Noodle Soup

TIME
30 min

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INGREDIENTS

- 1 tbsp coconut oil
- 1 onion, sliced
- 3 garlic cloves, minced
- 1 tbsp fresh ginger, minced
- 2 tbsp red curry paste
- 1 can (14 oz) coconut milk
- 4 cups vegetable or chicken broth
- 1 tbsp fish sauce or soy sauce
- 1 tbsp lime juice
- 1 red bell pepper, sliced
- 1 cup mushrooms, sliced
- 1/2 lb rice noodles
- 1/2 cup fresh cilantro or basil, chopped
- Lime wedges for serving

DIRECTIONS

- 1.** SautØ the Aromatics: Heat coconut oil in a large pot over medium heat.
- 2.** Add the sliced onion, garlic, and ginger. SautØ until softened and fragrant.
- 3.** Add the Curry Paste: Stir in the red curry paste and cook for 1-2 minutes until aromatic.
- 4.** This step helps release the flavors of the curry paste.
- 5.** Build the Broth: Pour in the coconut milk and broth.
- 6.** Add fish sauce or soy sauce and lime juice, then bring the soup to a gentle simmer.
- 7.** Add the Vegetables: Stir in the sliced bell pepper and mushrooms.
- 8.** Cook for about 5 minutes until the vegetables become tender.
- 9.** Cook the Noodles: Add the rice noodles to the pot.
- 10.** Cook according to package instructions until tender.
- 11.** Finish the Soup: Taste and adjust seasoning if needed.
- 12.** Ladle the soup into bowls and garnish with chopped cilantro or basil.
- 13.** Serve: Serve hot with lime wedges on the side for squeezing over the soup.

SWAPS & NOTES

This Thai-inspired soup is very adaptable depending on your preferences.

SautØ the Aromatics Heat coconut oil in a large pot over medium heat .

Add the sliced onion, garlic, and ginger.

SautØ until softened and fragrant. 2.

TIPS FOR SUCCESS

Use full-fat coconut milk It creates a richer and creamier broth.

Add noodles last Rice noodles cook quickly and can become too soft if overcooked.

Balance the flavors Adjust lime juice, soy sauce, or curry paste to taste.

Garnish generously Fresh herbs add brightness that elevates the soup.

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