



Vegan Thai Green Curry Vegetable Noodles

Ingredients

Rice Noodles:

10oz-wt Rice Noodles

Sautéed Vegetables:

4oz-wt Red Onion, thinly sliced

1 Tbl Garlic, minced

1 Tbl Ginger, minced

8oz-wt Mushrooms, thinly sliced

3oz-wt Carrot, thinly sliced

6oz-wt Napa Cabbage, shredded 1/8"

1/4 cup Green Peas

Green Curry Sauce:

3 Tbl Green Curry Paste

1 Tbl Rice Wine Vinegar

1 Tbl Tamari Soy Sauce

1 1/2 Cups Coconut Milk

1 tsp Crushed Red Pepper

1 Tbl Sesame Seeds



1) Boil enough water to completely soak the rice noodles in. Place dry rice noodles in a

pan, add boiling water and rest for 10 minutes. Strain noodles off and run under cold water until chilled. Toss with oil to prevent sticking and set aside.



2) Heat oil in a medium skillet on medium heat, add onion and sauté until translucent



3) Add garlic and ginger and sauté for another minute until fragrant.



4) Add mushrooms, carrot, cabbage, and sauté for 4-5 minutes until tender



5) Add green peas and curry paste and toss to coat well. Cook another 3 minutes.



7) To finish, add chili flakes and sesame seeds and simmer for 2 minutes to let flavors meld together. Remove from heat.



6) Add rice wine vinegar and tamari and saute for 1 more minute. Then, add coconut milk and bring mixture to a simmer.



8) Divide the noodles among 2 bowls and top with curry. Suggested Garnishes: roasted peanuts, sesame seeds, or cilantro.