

Ferraro's Cucina

Thai Red Curry Coconut Soup Ingredients

- 1 package rice noodles
- 2 cans coconut milk
- 1 jar curry paste
- 1 red pepper
- 1 yellow pepper
- Cilantro
- 1 bag of prawns
- Pinch of Sugar
- 1 Tbsp of Fish Sauce
- Green Onion + Sprouts



Prep Time: 10 minutes

Cook Time: 30 minutes

Total Time: 40 minutes

Preparation

- Bring pot of water to a boil
- Add rice noodles until cooked
- Strain and rinse in cold water - set aside
- In large pot - add 3 Tbsp of curry paste
- Add can of coconut water
- Add cup of water
- Heat on medium so ingredients blend
- Add fish sauce, sugar, pepper
- Add prawns (peeled) for final 3 minutes
- Pour over bowls filled with noodles
- Top with green onion and sprouts!

Chefs Tip: Add some heat with more Thai Chili Flakes!



*We have all the fresh ingredients for this recipe!
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