

Thai Curry Soup

PREP TIME

10 min

TOTAL TIME

30 min

SERVINGS

4

Ingredients

- 2 Tbsp canola oil
- 2 cloves garlic, minced (or 1/4 tsp garlic powder)
- 1/4 tsp ground ginger
- 1-2 Tbsp Thai red curry paste (adjust per heat preference)
- 1 small sweet potato, scrubbed clean, then peeled & diced
- 1 bunch baby bok choy, rinsed & chopped into 1-inch strips
- 4 cups vegetable or chicken broth
- 1 (13 oz) can coconut milk
- 1/2 Tbsp fish sauce (skip if Vegan)
- 1/2 Tbsp brown sugar
- 3.5 oz rice vermicelli noodles
- Salt, to taste

Optional toppings:

- 1/2 red onion, sliced thinly
- Lime wedges
- Fresh cilantro, chopped
- Sriracha

Recipe Notes: Try other fresh, frozen or canned veggies such as spinach, cabbage, mushrooms, bean sprouts, snow peas, carrots, or red bell peppers. Use whatever you have available!

Directions

1. Separate the bok choy's bottom stalks from the top leafy green ends.
2. In a large pot, heat oil over medium heat. Add garlic, ginger, and curry paste. Saute for 1-2 minutes, stirring frequently.
3. Add sweet potato, bok choy stalks (save the leafy green end for later), and broth. Bring to boil over medium-high heat, then reduce heat to low and simmer 5-7 minutes or until sweet potatoes are tender.
4. While soup simmers, bring a small pot of water to boil. Once boiling, add vermicelli and boil on medium-high heat for 4-6 minutes, or just until tender. Strain noodles and set aside.
5. Use a fork to check if sweet potatoes are tender (fork should easily pierce the potato). Once tender, add coconut milk, fish sauce and brown sugar; stir well to combine. Taste and add salt, additional fish sauce or brown sugar as needed. Add bok choy greens and stir until wilted. Remove from heat.
6. To serve, place vermicelli noodles in bowl and ladle soup over top. Garnish with red onion, a squeeze of lime, chopped cilantro or sriracha if desired.

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