

CREAMY THAI RED CURRY UDON NOODLES

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COOK TIME: 20mins

SERVES: 2

CALORIES: 551 kcal (PER SERVING)

INGREDIENTS

300 g/10.5 oz udon noodles
2 tbsp vegetable oil
4 small garlic cloves, minced
1 shallot, finely chopped
1 tsp grated ginger
3 tbsp tomato paste
2 tbsp mild Thai red curry paste
1 2/3 cups/400 ml unsweetened coconut milk
1 tbsp low sodium soy sauce
1 tbsp fish sauce
1 tbsp toasted sesame oil
1 tbsp white miso paste
1 tsp sriracha
2 tbsp lime juice
1 tsp black pepper
70 g/2.5 oz spinach
basil leaves, or Thai basil leaves

DIRECTIONS

Get all the prep done before you start cooking: mince the garlic, finely chop the shallot and grate the ginger.

Bring a large pot of water (without salt) to a boil, add udon noodles and cook according to package instructions.

Drain and run under cold water to stop the cooking process.

In the meantime, heat oil in a large skillet over medium low. Add garlic, ginger and shallot. Cook until soft and fragrant, about 3-5 minutes. Add tomato paste, stir until darker in color. Then add red curry paste, stir until fully incorporated.

Pour in coconut milk, stir to combine.

Add soy sauce, fish sauce, sesame oil, white miso paste, sriracha and lime juice.

Stir to combine and simmer for about 5 minutes.

Add spinach, stir until wilted, about 2 minutes. Then add basil leaves, black pepper and udon noodles.

Toss until the noodles are well-coated, about 1 minute. Serve immediately. Enjoy!

Thanks for making! ... And if you love these recipes please consider supporting me by becoming a Cooking Club Member or just buy me a coffee.