

## THAI RED CURRY SHRIMP SOUP

- 2 Tbsp Oil
- 2-3 Tbsp Red Curry Paste, depending on desired spice level
- 1 large Garlic cloves, minced
- 2 13.5 cans Coconut Milk
- 1/2 cup water
- 1-2 Tbsp Brown sugar depending on desired sweetness
- 2 Kaffir lime leaves
- 24 raw, peeled, deveined Aqua Star Shrimp
- 2 cups Sugar snap peas
- 1 Red bell pepper, cut into strips
- 2 Tbsp fish sauce
- 6 oz Rice noodles, prepared according to package directions

### Possible Garnishes

- 1/2 cup chopped fresh Cilantro
- 1/4 cup thinly sliced fresh Thai basil
- 1 Lime cut into wedges
- 1 Red chili, sliced thin

1. Heat a medium size pot over medium high heat.
2. Add oil. Add red curry paste and stir for about 1 minute or until fragrant.
3. Add garlic and ginger, stir about 30 seconds.
4. Add coconut milk, water, lemongrass, brown sugar, and kaffir lime leaves.
5. Cook and stir frequently about 20 minutes.
6. Add shrimp, snap peas, red bell peppers and cook for about 5 minutes or until shrimp turns bright red. Stir in fish sauce. Divide rice noodles among bowls, top with soup and desired garnishes.

### Serving Suggestions

Add bok choy, broccoli and carrots for more veggies or mix it up and add 3 cups of mixed veggies in place of the snap peas and red bell peppers

### ADDITIONAL INFORMATION

<b>Course</b>	<a href="#">Dinner, Starters</a>
<b>Category</b>	<a href="#">Soups</a>
<b>Cuisine</b>	<a href="#">Asian, Thai</a>