

Coconut Infused Tom Kha Noodles

by Brooke Williamson

Tom kha soup with rice noodles, straw mushrooms, bamboo shoots, and sesame-roasted bok choy

Prep Time: 20 minutes

Cook Time: 30 to 45 minutes

Yield: 4 servings



Tom Kha Soup (makes 6 cups)

- 2 tablespoons olive oil
- 1/2 cup thinly sliced red onion
- 1 1/2 tablespoons chopped and pounded lemongrass stalks or 1 (2-inch piece) of dried lemongrass
- 1 1/2 tablespoons grated ginger
- 1 1/2 tablespoons grated garlic
- 1 cup sliced shiitake mushrooms
- 1 cup drained canned straw mushrooms
- 1 cup drained and thinly sliced canned bamboo shoots
- 1/4 cup red curry paste
- 4 cups low-sodium vegetable stock
- 1 tablespoon low-sodium tamari or soy sauce
- 1 tablespoon fish sauce
- 1 (13.5-ounce) can of coconut milk
- 2 tablespoons lime juice
- 1 teaspoon kosher salt
- 1/2 teaspoon ground black pepper

Sesame Roasted Bok Choy

- 1/4 cup olive oil
- 2 cloves very thinly sliced garlic
- 1/4 cup low-sodium tamari or soy sauce
- 2 tablespoons sesame oil
- 1/4 cup toasted sesame seeds
- 4 baby bok choy heads, washed and cut in half

Coconut Infused Tom Kha Noodles

- 8 ounces rice stick noodles
- 1 quart boiling water
- 2 tablespoons very finely chopped red pepper
- 2 tablespoons chopped cilantro
- 2 tablespoons very thinly sliced green onions
- 1/8 teaspoon kosher salt
- 1 teaspoon lemon juice
- 4 cups tom kha soup
- 8 sesame roasted bok choy halves
- 2 teaspoons toasted sesame seeds
- 1 lime cut into 8 wedges

To Prepare Tom Kha Soup:

1. Heat the oil in a 2-quart pot over medium heat. Add the red onion, lemongrass, and ginger. Sweat the aromatics for about 2 minutes until they begin to soften.
2. Add the garlic, mushrooms, and bamboo shoots and cook for another three minutes, stirring occasionally.
3. Stir in the red curry paste. Scrape the bottom and sides of the pot carefully so you do not break the mushrooms or burn the curry paste.
4. Add the vegetable stock, tamari, and fish sauce and stir well to combine. Cover the pot and simmer for about 10 minutes.
5. Reduce the heat to low. Add the coconut milk and simmer for 15 to 20 minutes until the soup is creamy.
6. Stir in the lime juice and season with salt and pepper. Quickly cool any leftover soup and store it in the refrigerator for up to 3 days.

To Prepare Sesame Roasted Bok Choy:

1. Preheat the oven to 450 degrees Fahrenheit.
2. In a small bowl, whisk together the oil, garlic, tamari, sesame oil, and sesame seeds.
3. Place the bok choy halves on a baking sheet lined with parchment paper. Pour the marinade over the bok choy and flip it once or twice to coat.
4. Roast the bok choy for 10 to 12 minutes at 450 degrees Fahrenheit until the edges are golden brown.

To Assemble Coconut Infused Tom Kha Noodles:

1. Place the rice stick noodles into a large bowl.
2. Carefully pour the boiling water over the noodles and allow them to soak for 5 to 7 minutes until soft and pliable.
3. While the noodles are soaking, combine the red pepper, cilantro, green onions, salt, and lemon juice in a small bowl.
4. Drain the noodles and rinse them under cold water. Drain again until dry.
5. Divide the soaked noodles between four bowls, about 1 cup of noodles per bowl.
6. Ladle 1 cup of soup over each bowl of noodles.
7. Place 2 bok choy halves, cut side up, into each bowl of soup.
8. Garnish each bowl with 1 tablespoon of red pepper cilantro salad, 1/2 teaspoon toasted sesame seeds, and 2 lime wedges. Enjoy immediately!

Chef Tips:

- If you cannot find tamari, you can use soy sauce.

Allergens:

Tree nuts, Soybean, Fish, Sesame