

Thai Coconut & Veg Broth

Yield: 4 min
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/red-chinese-leaf-recipe>

Ingredients:

- 1 1/2 tablespoons Thai red curry paste
- 1 teaspoon vegetable oil
- 4 1/4 cups vegetable stock
- 1 11/16 cups coconut milk can half-fat
- 2 teaspoons brown sugar
- 4 5/8 cups medium egg noodles
- 2 carrots cut into matchsticks
- 1/2 head chinese leaf sliced
- 2/3 pound beansprouts
- 6 cherry tomatoes halved
- 1 lime
- 3 spring onions halved, then finely sliced lengthways
- 1 handful coriander roughly chopped

Nutrition:

1. Calories: 290 calories
2. Carbohydrate: 18 grams
3. Fat: 25 grams
4. Fiber: 5 grams
5. Protein: 3 grams
6. SaturatedFat: 21 grams
7. Sodium: 1040 milligrams
8. Sugar: 10 grams

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