

Thai Red Curry Ramen Noodle Bowls

Yield: 4 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/thai-curry-recipe-vegetarian-indian>

Ingredients:

- 1 package ramen noodles I like Lotus Foods, R Brown Rice & Millet Ramen Noodles; I package includes four ramen noodle bricks
- 2 tablespoons sesame oil
- 10 shiitake mushrooms washed, dried and sliced thin
- 1 inch fresh ginger minced or grated
- 2 garlic cloves peeled and crushed
- 1/4 cup red curry paste I like Thai Kitchen's, R vegan thai red curry paste
- 1 quart low sodium vegetable broth I use Pacific Food's, R
- 2 tablespoons peanut butter just peanuts, peanut butter is best
- 2 tablespoons soy sauce or use tamari if gluten free
- 14 ounces full fat coconut milk I use Thai Kitchen's, R coconut milk
- 1 red bell pepper washed and sliced into bite-sized pieces
- 3 bunches broccolini washed and trimmed
- 2 limes fresh, sliced into wedges; optional as garnishment, but highly recommended!
- 2 scallions thinly sliced, as optional garnishment
- Sriracha optional, as additional spice