

## Curry Soup Noodles

Amount	Measure	Ingredient -- Preparation Method
1	lb	Thin fresh wheat noodles -- Chinese-style (preferably with egg)
2	tb	Vegetable oil
3		Garlic cloves -- chopped
1	tb	Simple Red Curry Paste
1/2	c	Thick coconut cream
1/2	lb	Chopped chicken meat -- (preferably dark meat)
1/2	c	Med coconut milk
2 1/2	c	Chicken stock
2	ts	Indian curry powder
1/4	ts	Turmeric powder
3	tb	Thai fish sauce (nam pla)
1	t	Sugar
1	c	Shredded cabbage
1 1/2	ts	Lemon juice
2		Green onions -- coarsely chopped
2		Lemons -- cut into wedges

BRING 3 QUARTS of salted water to a boil. Add noodles; stir to separate strands. Bring water to a second boil and cook 30 seconds longer. Pour noodles into a colander. Rinse thoroughly with running cold water. Drain. Shake off excess water. Distribute among 4 small soup bowls.

In a saucepan, heat the oil and add the garlic; gently saute until lightly brown. Add the Simple Red Curry Paste. Lightly saute for a minute. Increase to medium-high heat and add the thick coconut cream; stir continuously until the cream reduces and becomes oil. Add chicken; saute lightly and break up the lumps. Add medium coconut milk, chicken stock, curry powder, turmeric, fish sauce and sugar. Simmer for 5 minutes. Add the cabbage and cook 30 seconds longer. Just before serving add lemon juice. Pour the soup over the noodles. Top with green onions. Serve hot with a squeeze of lemon juice.