

Thai Curry-Vegetable-Tofu Noodle Soup



Makes approx. 9 servings

Ingredients

4 tbsp coconut oil
2 tbsp grated fresh ginger
2 chopped leeks
1 orange bell pepper cut into bit sized pieces
1 red bell pepper cut into bite sized pieces
1 1/2 cups grated carrot
2 lbs cubed firm tofu
2 cups cauliflower and broccoli florets
2 cups snap peas
Handful of fresh spinach
5 tbsp red curry paste
4 cups of almond milk
4 cups vegetable stock
2 cups water
2 tbsp tamari
1 12 oz package fresh rice noodles



Directions

Heat the coconut oil, ginger and leeks in a large pot on medium low heat for 5-10 minutes.

Add the red peppers, snap peas, cauliflower, broccoli, carrots and curry paste. Mix everything together and cook on medium high heat for approx 10 minutes.

Add the almond milk, vegetable stock, water and tamari. Stir and cook on medium high until vegetables are desired tenderness.

Add the noodles and tofu and cook for a few more minutes. Finally stir in the spinach.

Recipe adapted from Lindsay's recipe for [Red Curry Noodle Soup on The Kitchen Operas](#).

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