



THAI RED CURRY NOODLES

With Chicken

INGREDIENTS

1lb Chicken (cubed or shredded)
1 TB Sesame Oil
2-3 TB Red Thai Curry
1 Onion Chopped
1 Cup Chopped Broccoli
1 TB Minced Garlic
2 TB Coconut Aminos or Soy
Sauce
1 TB Sugar
1 Can Coconut Milk
1 Package Pad Thai Rice Noodles

DIRECTIONS

1. Chop Veggies and set aside
2. Heat a pot on the stovetop. Add sesame oil (Cook chicken if necessary for 5 minutes (if using leftovers continue with recipe)
3. Add chopped veggies (broccoli, onion, garlic) to the chicken.
4. Add Red Thai Curry paste and stir. Let it cook for 1-2 minutes then add coconut aminos or soy sauce. Cook for 1-2 minutes
5. Next, add the can of coconut milk and 1 TB of sugar to the pot. Stir together. Taste test sauce to determine if you want it spicier or sweeter. For spicier add more Thai Paste, if it's too spicy add a teaspoon or more of sugar.
6. Bring to a boil and add noodles. Cook 8-10 minutes. Checking occasionally and adding $\frac{1}{4}$ cup of water if noodles start sticking to bottom of the pot.
7. Serve topped with cilantro!

NOTES

If you don't like spicy just do 1 TB of Thai Curry Paste. Add more after everything is mixed if you want it spicier! Sugar can help make it sweet and cut down the spice! Leftover chicken is the BEST option for this meal and a great way to use leftovers!