

Coconut Curry Seafood Pot with Noodles

Fragrant, comforting, and loaded with seafood, this coconut curry noodle pot delivers big flavor with surprisingly little effort. A rich broth infused with curry, ginger, lime leaf, and coconut milk creates the perfect backdrop for tender seafood, mushrooms, and rice noodles, while providing protein, minerals, and nourishing fats in every slurp-worthy bowl.

INGREDIENTS

BROTH

- 1 15 ounce can full fat coconut milk
- 4 cups vegetable broth
- 4 cups water
- 1 medium leek, thinly sliced
- 1 full bunch cilantro, discard at end
- 2 teaspoons curry powder
- 2 slices fresh ginger root, 1/8" thick, cut on bias; discard at end
- 3 kaffir lime leaves, discard at end

TO FINISH

- 2 lbs fresh seafood, shrimp, monkfish, cod
- 1 lemon, for cleaning fish
- 1 teaspoon salt, for cleaning fish
- 3 tablespoons soy sauce
- 1 lime, juiced
- 1 cup sliced mushrooms, shiitake, oyster, enoki
- 2 cups rice noodles, pre-cooked according to package

STEP 1

In a large stockpot or Dutch oven, combine the coconut milk, vegetable broth, water, sliced leek, cilantro bunch, curry powder, ginger slices, and kaffir lime leaves. Bring the mixture to a gentle boil over medium-high heat. Reduce the heat and simmer uncovered for 30 minutes to allow the flavors to infuse.

STEP 2

To prepare the seafood, place it in a large bowl and gently toss with the juice of 1 lemon and salt. Allow it to sit for a few minutes, then rinse thoroughly under cold running water. Pat dry with paper towels and set aside until ready to use.

STEP 3

Once broth has sufficiently simmered, use tongs to discard the cilantro, ginger, and lime leaves.

STEP 4

Stir in the soy sauce and lime juice. Taste and adjust seasoning as desired.

STEP 5

Add the mushrooms and the seafood to the simmering broth. Cook gently for 3–5 minutes, depending on the type and size of the seafood, until the shrimp are pink and opaque (if using shrimp) and the fish flakes easily with a fork. Avoid overcooking.

STEP 6

Divide the pre-cooked rice noodles among serving bowls. Ladle the hot coconut curry seafood broth, mushrooms, and seafood over the noodles. Garnish with additional fresh cilantro, lime wedges, sliced scallions, or chili flakes if desired. Serve immediately.

SERVES

8

TIME

40 MIN

SPECIAL EQUIPMENT

Large heavy bottomed pot for soup

STORAGE

Store in airtight container in fridge for 2–3 days; or store in freezer for up to 2 months