



**Spicy Shrimp Coconut Curry Noodle Soup Recipe**  
**York Street Noodle House**  
**Chef and Owner Soraya Kaoroptham**

**Recipe Ingredients:**  
(2 servings)

- 2 cans coconut milk
- 2 tablespoons Thai red curry paste
- 2-serving size flat egg noodles or rice noodles
- 2 cloves garlic, crushed
- 1/2 teaspoon salt
- 1 teaspoon sugar
- 2 tablespoons Thai fish sauce
- Medium-size raw shrimp peeled and deveined (per desired quantity)
- 1 cup Napa cabbage thinly shredded
- 2 oz collard green thinly shredded
- Cilantro
- Scallion, mince white part; chop green part and save for garnish
- Bean sprouts
- 1 tablespoon oil
- Optional: fresh truffles



**Recipe Instructions:**

1. In a wok pan or sauté pan, put 1 tablespoon olive oil.
2. Once heated to medium, stir in the crushed garlic and the white part of the minced scallion for about 3-5 minutes, until the oil produces an aromatic smell.
3. Lower the heat, put 2 tablespoons of Thai red curry paste in the same pan, and stir on low heat for 5 minutes.

4. Pour in 2 cans of coconut milk and stir together on low heat for about 10 minutes.
5. In a separate pan, steam all the vegetables and shrimp in a steamer for about 10 minutes. Alternatively, it can be boiled.
6. In a separate pan, boil the desired type of noodle until al dente.
7. Once done, pour the content of the coconut curry into 2 deep bowls, fill them with noodles and add the rinsed bean sprout (the bean sprout doesn't need to be steamed or boiled).
8. Top soup with vegetables and shrimp. Garnish it with green part of chopped scallion and cilantro. Enjoy!

**\*Note:** *If you have any questions about the recipe, email Dave McCoart at [mccoartd@gmail.com](mailto:mccoartd@gmail.com).*