

Coconut curry veggie & oyster mushroom ramen



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Preparation 20 mins | Cooking 30 mins | Serves 4

180g dried ramen noodles
1 tbs peanut or vegetable oil
2 garlic cloves, finely chopped
1 stem lemongrass (white part only), crushed and finely chopped
½ tsp ground turmeric
4 green onions (shallots), trimmed and thinly sliced
¼ cup store-bought green curry paste
400g can coconut milk
2 chokos, peeled and roughly chopped
2 cups vegetable or chicken stock
150g oyster mushrooms, thickly slice larger mushrooms
1 bunch English spinach (about 300g trimmed leaves), roughly chopped
sliced red chilli, Thai basil leaves, chopped roasted peanuts and lime wedges, to serve

STEP 1 Cook noodles following packet directions. Drain and set aside.

STEP 2 Heat oil in a large deep frying pan over medium heat. Add garlic, lemongrass, turmeric and green onions and cook, stirring for 1-2 minutes until fragrant. Stir in curry paste and cook for 1 minute. Skim the thick cream from the top of the coconut milk and add to pan. Cook, stirring for 1 minute. Add chokos and cook for 3 minutes.

STEP 3 Stir in the remaining coconut milk and stock. Gently simmer, stirring occasionally, over medium-low heat for 15 minutes or until chokos are tender. Toss through oyster mushrooms and spinach and cook until spinach wilts.

STEP 4 Toss through noodles and heat until hot. Spoon into serving bowls and top with chilli, Thai basil leaves and chopped roasted peanuts and serve with lime wedges.