Green Curry Soup with Tofu and Vegetables

Serves 6 - 8

This green curry soup is the winter weeknight meal you didn't know you needed! Warming curry mixed with fresh ginger, garlic, and sweet coconut milk make for a delicious flavor profile. Hearty vegetables and silky tofu marry perfectly in the tangy broth, while vermicelli noodles round out this soup for a hearty meal on a cold evening.

Soup Ingredients:
2 tablespoons olive oil
1 yellow onion, peeled and sliced
1 shallot, finely diced
3 cloves garlic, minced
1-inch fresh ginger, grated
1-1/4 teaspoons Kosher salt
1/2 teaspoon black pepper
1 tablespoon brown sugar
8 oz mushrooms, sliced
4 tablespoons Thai green curry paste
2 teaspoons fish sauce
12 oz. broccoli florets, halved

2 large carrots, thinly sliced
8 cups vegetable stock
1 can (13.6 oz) full fat coconut milk
1/4 cup coconut cream
1 block firm tofu, drained and cut into 1" cubes
8 oz vermicelli noodles
1 tablespoon fresh lime juice

Toppings:
Jalapeño pepper, sliced thinly
Basil leaves
Cilantro leaves
Lime wedges

Directions:

1. In a large stockpot or Dutch oven, heat the olive oil until warm, about 2 minutes. Add the onion and shallot. Cook until translucent, about 3-5 minutes. Add the garlic, ginger, salt, pepper, and brown sugar Cook for an additional 2 minutes -- until the flavors combine.

2. Add the mushrooms and cook until slightly browned, 2-3 minutes. Add the Thai curry paste, fish sauce, broccoli florets and carrots. Cook for another 2 minutes until the curry paste has dissolved.

3. Add the vegetable stock to the vegetables and bring to a boil. Once the stock is boiling, reduce the heat to low and stir in the coconut milk, coconut cream, and tofu. Simmer for 10-15 minutes to allow the flavors to blend.

4. Add the vermicelli noodles and cook for 2-3 minutes until the noodles are soft. Stir in the lime juice.

5. Ladle the soup into bowls and top with the slices of jalapeño, basil, and cilantro. Serve with lime wedges.