



Ingredients

3 Tbsp. Red Thai Curry Paste (add less or more for spice level)

2 (14 oz) cans Coconut Milk

1 cup Veggie Broth

1 Red Bell Pepper (sliced into 2-inch strips)

1 cup Snow Peas (I personally leave these out)

1 cup Frozen Peas (I also leave these out)

2 bundles Vermicelli Noodles

2 cups Cooked Red Lentils

½ cup Sliced Scallions/Green Onion

Cilantro for garnish

1 sliced Chile (optional for garnish)

1 Juice of Lime

Coarse Salt

Directions

- 1** Bring a large pot to a medium-high heat. Add the curry paste with $\frac{1}{4}$ cup coconut milk; whisk until smooth. Add the rest of the coconut milk and veggie broth. Stir until combined.
- 2** Add the red bell pepper, snow peas, peas, vermicelli noodles and lentils. Toss in a good pinch of salt. Bring to a boil, reduce heat and simmer on medium for about 8 minutes, until the noodles have softened.
- 3** Add half the lime juice, stir and taste. Need more salt? Add it.
- 4** Serve soup garnished with scallions, cilantro and chile pepper. Oh! And remaining lime wedges.