



Red Curry Mushrooms and Hokkien Noodles

Preparation: 10 minutes; Cooking: 8 minutes; Serves 4

500g hokkien noodles
1 tbs peanut oil
1 medium onion, cut into thin wedges
2 garlic cloves, crushed
1 bunch gai lum*, washed, trimmed,
leaves separated & stems chopped
2 tbs Thai red curry paste
400g cup mushrooms, thickly sliced
1/2 cup coconut milk

1. Place the noodles into a large heatproof bowl & cover with boiling water. Leave to stand for 2-3 minutes or until tender. Drain & separate the noodles. Set aside.
2. Heat a large wok or frying pan over high heat. Add the oil & heat until hot. Add the onion & garlic & stir-fry for 1 minute.
3. Add the gai lum stems (reserving the leaves for step 4) & stir-fry for 1 minute or until bright green.
4. Stir in the curry paste & cook, stirring constantly, for 30 seconds. Add the mushrooms, coconut milk, noodles & gai lum leaves & stir-fry for 2 minutes or until the leaves just wilt & the noodles are hot. Serve immediately.

Note: Gai lum is also known as Gai larn, Chinese kale & Chinese broccoli. Replace gai lum with bok choy or choy sum, if preferred.