

One-Pan Thai Yellow Curry Macaroni

- 1 Tbsp Vegetable Oil
- 1 Cup Sliced Onion
- 1 Cup Sliced Mushrooms
- 2 Tsp. Yellow Thai Curry Paste (*or to taste*)
- 1/2 Tsp. Curry Powder
- Salt, to taste
- 2 1/2 Cup Light Coconut Milk (canned)
- 2 Cup Macaroni



- ☐ In a large skillet, heat oil over medium-high heat.
- ☐ Add onion and sauté well. Add mushroom and sauté again. Add salt and cook for 2 minutes.
- ☐ Now add Thai yellow curry paste and mix well.
- ☐ Add coconut milk and stir well. Add macaroni and let it come to boil.
- ☐ Add curry powder and stir it until mixed well.
- ☐ Cover and cook until macaroni is cooked.
- ☐ Stir occasionally, and add some more water if needed.
- Cilantro Leaves (for garnish)
- Peanuts
- Lemon Wedges (for serving)
- ☐ Ladle into bowls and garnish with lemon, cilantro, and peanuts. Serve.

Yield: Serves 4 as a side or 2 as a meal

Comments: 1) Dish can be quite spicy so add curry paste and curry powder carefully. Test Taste to make sure you have the right amount.