

Vicki's Veggies

Vicki's Veggies still has some carrots for sale. If anyone would like some please give us a call before you come.

PREMIER'S AWARD FOR
AGRI-FOOD INNOVATION EXCELLENCE

Award Recipient



Thai Coconut Curry Soup

2 cans coconut milk	2 stalks of lemon grass
1 tbls thai curry paste	2 tbl fish sauce
1 bunch of cilantro	2 limes, zest & juice
2 chicken breasts	1 knob of ginger
2 cups of broth	1 package of rice noodles
1 shredded carrot	2 green onions
4 or 5 lime leaves	

In lg stock pot over heat put 1 can of coco milk with curry paste and stir. Add thinly sliced chicken and saute until chicken is cooked. Add 2nd coconut milk, broth, carrot, lime leaves, lemon grass, fish sauce and lime zest and juice to the pot. Grate ginger and simmer for 20 mins or so. Add rice noodles, gently pushing them beneath the surface of the broth. Turn off heat and let stand until noodles soften. Stir in cilantro leaves. Remove lemon grass stalks taste and season with salt or soy sauce as needed. Ladle into lg bowls and garnish with green onions and remaining cilantro leaves.