

YELLOW CURRY NOODLES

INGREDIENTS

350 grams noodles

150 grams sliced shitake mushrooms

1 - 2 tbsp. Spicebox Organics

YELLOW CURRY GARAM MASALA SPICEBLEND

1 bunch cilantro or coriander (*chopped*)

1 tbsp organic extra virgin olive oil
or coconut oil

1 can (400g) coconut milk

1 tbsp. mushroom sauce or tamari

2 large shallots

12 bay leaves

6 cloves of garlic

3 inch peeled ginger

1- 2 dried whole chilli

1 lime (*juiced*)

Salt *to taste*

DIRECTIONS

1



Blend shallots,
ginger and garlic
in food processor.

2



Boil the noodles in
a large pot with water,
drain and set aside.

3



Heat same pot with oil,
add blended mixture &
the bay leaves.
Stir until golden brown.

4



Add 1 - 2 tbsp of SpiceBox
Organics Yellow Curry Garam
Masala and stir. Add salt to taste.

5



Add sliced mushrooms,
mix in with curry paste
for ~2 minutes.

6



Lower the heat and
stir in coconut milk.
Taste to check salt
and curry content.

7



Return to low heat
to warm & simmer.

8



Add noodles and toss
until mixed well.
Simmer for 2 minutes.

SERVING SUGGESTIONS:

Add lime juice, season with chopped
coriander and serve hot.