





Thai Red Curry Noodles

with Butternut Squash & Spinach

 20-30min  2 Servings

We have Martha's latest book, "Martha Stewart's Pressure Cooker," to thank for this delicious curry. We've adapted it just a smidge, and included stove-top cooking instructions so that no one has to miss out! Butternut squash and spinach make for a nutritious duo that, when combined with garlic, lime juice, Thai curry paste, and coconut milk, make for a flavorful curry to top tender rice noodle...

What we send

- yellow onion
- garlic clove
- butternut squash
- coconut milk
- vermicelli
- lime
- baby spinach

What you need

- coarse kosher salt
- freshly ground pepper
- sugar

Tools

- colander
- large pot

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Energy 901.0kcal, Fat 41.9g, Proteins 14.6g, Carbs 121.0g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Trim ends from **onion**, then halve, peel, and thinly slice lengthwise (about 2 cups). Peel and thinly slice **4 large garlic cloves**. Coarsely chop **peanuts**. Squeeze **2 tablespoons lime juice**.



4. Cook noodles

Meanwhile, add **noodles** to pot of boiling water and cook until tender and chewy, about 18 minutes. (Noodles should be cooked all the way through, without a firm center.) Drain and rinse with warm water. Cut noodles twice with kitchen scissors in the colander.



2. Sauté aromatics

Heat **3 tablespoons oil** in a medium pot over medium-high or in an **electric pressure cooker** set to sauté. Add **onions**, cover, cook, stirring occasionally, until softened and beginning to brown, 6-7 minutes. Add **garlic** and sprinkle with **2 teaspoons sugar**. Cook, uncovered over medium heat (or on sauté), until onions are soft and golden brown, 3-5 minutes more.



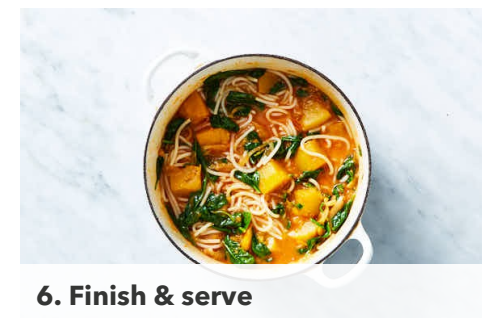
5. Stir in lime juice

Remove lid from pot on stove if using. Stir in **lime juice**. (If using a **pressure cooker**, once time is complete, turn off, carefully and quickly release pressure, covering the valve with a kitchen towel, then remove lid and stir in lime juice.)



3. Add curry paste

Add **curry paste** and cook, stirring until fragrant, about 1 minute. Add **squash**, **coconut milk**, **1½ cups water**, **1 teaspoon salt**, and **½ teaspoon pepper**. (For **pressure cooker**: secure lid and set to high on manual for 5 minutes.) If using a pot on the stove, cover, bring to a boil, then reduce to a simmer and let cook until squash is tender, 13-15 minutes.



6. Finish & serve

Stir **rice noodles** and **spinach** into **curry**. Season with **½ teaspoon salt** and **a few grinds pepper**. Transfer to bowls and garnish with **peanuts**. Enjoy!