

## Ginger Coconut Milk Noodle Soup

Adapted from [101 Cookbooks](#)

### Ingredients

- 12 ounces good, dried egg pasta noodles
- 2 14-ounce cans full-fat coconut milk
- 1 14-ounce can water (use the coconut can to measure)
- 2-inch knob of ginger, peeled and grated (~1T grated)
- 3 large minced shallots or 1 small minced onion
- 1 1/2 teaspoons fine grain sea salt, or to taste
- Seasonal vegetables, for example:
  - 2 summer squash, thinly sliced in half moons,
  - A handful of sliced mushrooms
  - 1 bunch kale, cut into thin strips.
- Lime juice for serving

### Directions

- Bring a big pot of water to a boil. Salt well, and cook the pasta per package instructions. Drain and set aside.
- While you're waiting for the pasta water to boil, place another large soup pot over medium high heat. Bring the coconut milk, water, ginger, shallots/onion, and salt to a gentle boil. Dial back the heat and simmer for five or ten minutes.
- Add the vegetables to the simmering coconut milk, starting with the ones that will take longest to cook and cook until just tender. In this case start with the mushrooms and squash and add the kale once they are almost done.
- Arrange a pile of noodles in each bowl, and ladle vegetables and broth on top. Finish with a generous squeeze of lime.