

# Thai Rice Noodles with Chicken Curry

From the 5 in 10 Pasta and Noodle Cookbook by Nancy McDermott

Look for Thai curry paste, canned coconut milk and dry rice noodles in Asian markets and specialty food shops. The noodles are sold in 1-pound packages of translucent, brittle, ivory-colored pasta, which becomes bright white and supple after cooking. This dish is ideal with either ½ -inch- or ¼ -inch-wide rice noodles, but it works with fettuccine or linguine as well.

## Ingredients

- ½ pound rice noodles
- 3 green onions
- 1 can {6 ounces} white chicken meat
- ¾ cup unsweetened coconut milk
- ½ tsp salt
- 1 Tbsp Thai curry paste

## Instructions

1. Cook the pasta in a large pot of boiling, salted water until tender and bright white but still firm, 6 to 8 minutes. Drain well.
2. Meanwhile, cut the green onions crosswise into thin slices. Drain the chicken.
3. Bring the coconut milk to a gentle boil in a large frying pan over medium-high heat and cook, stirring often, until thickened, 2 to 3 minutes. Add the salt and curry paste, mashing and stirring to dissolve the paste well. Cook 4 minutes, stirring often.
4. Remove the sauce from the heat. Add the crabmeat, green onions and pasta. Toss well and serve.

3 TO 4 SERVINGS



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