

30-Minute Red Curry Chicken Noodle Bowl

Looking for a quick and easy dinner recipe that will please the whole family? Look no further than this 30-minute red curry chicken noodle bowl!

Not only is it delicious and packed with flavour, but it also utilizes Nutrafarms ground chicken, making it a convenient and healthy choice for people on the go.

Ingredients for Red Curry Chicken Noodle Bowl:

- 1 lb [Nutrafarms ground chicken](#)
- 1 can of coconut milk
- 4 cups chicken broth
- 2 tbsp red curry paste
- 8 oz rice noodles
- 1 cup shredded carrots
- 1 cup shredded zucchini
- 1 cup bean sprouts
- 1/4 cup chopped green onions
- 1/4 cup chopped cilantro
- 1 tsp sambal oelek (or hot sauce of choice)



Prep & Directions for Red Curry Chicken Noodle Bowl:

- In a large pot or pan, brown the Nutrafarm's ground chicken over medium heat until fully cooked.
- Add the coconut milk, chicken broth, and red curry paste to the pot and bring to a simmer.
- Add the rice noodles, shredded carrots, and shredded zucchini to the pot and cook for 3-5 minutes, or until the noodles are tender.
- Stir in the bean sprouts, green onions, and cilantro.
- Serve in bowls and top with sambal oelek (or hot sauce of choice)



Final Thoughts:

Not only is this recipe quick and easy, but it also utilizes Nutrafarms ground chicken, ensuring that you are getting [high-quality, locally-sourced protein for your family](#). Nutrafarms makes it easy to have fresh, healthy ingredients on hand without the hassle of constantly running to the store.