

## Ingrediënten

PREP TIME	COOK TIME	TOTAL TIME
15 mins	10 mins	25 mins

- 226.8 g raw shrimp (225 g) peeled, deveined, no tails
- 1 tablespoon coconut oil
- 0.25 teaspoon salt
- 198.45 g rice noodles (200 g) you can also use ramen noodles, glass noodles, or mung bean vermicelli noodles
- 1 small shallot finely chopped
- 3 tablespoons Thai red curry paste
- 3 cloves garlic minced
- 1 piece ginger grated (1 inch piece of ginger grated)
- 946.35 ml chicken broth (950 ml) or seafood broth
- 396.89 g unsweetened coconut milk (1 can)
- 1 tablespoon fish sauce
- 1 tablespoon brown sugar
- 0.25 teaspoon red chili flakes optional, for extra spice
- 1 medium red bell pepper thinly sliced
- 141.75 g cremini mushrooms sliced
- 1 tablespoon lime juice plus wedges for serving
- 60 g baby spinach
- Fresh cilantro for garnish



**Recept****Prepare the noodles**

1. Cook noodles according to package instructions. I used mung bean vermicelli noodles and cooked them by placing them in a large bowl and covering them with warm water. Let soak for 10-15 minutes until softened. Drain and set aside.

**Brown the shrimp**

1. Heat coconut oil in a heavy-bottomed pot over medium-high heat. Add the shrimp, season with salt and cook for 1-2 minutes per side until lightly browned. Remove from the pot and set aside.

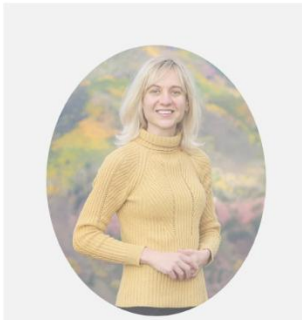
**Make the broth**

1. Add the shallot to the same pot and sauté for about 1 minute until softened. Stir in the garlic, ginger, and red curry paste and cook for 2 minutes until fragrant.
2. Pour in the chicken or seafood broth. Stir in the coconut cream, fish sauce, brown sugar and chili flakes (if using).
3. Add the red bell pepper and cremini mushrooms and bring to a gentle simmer. Let the soup cook for 5 minutes until the vegetables are tender.
4. Add the baby spinach and let it wilt for about 30 seconds. Stir in the lime juice.

**Assemble & serve**

1. Divide the cooked (and drained) noodles between serving soup bowls.
  2. Ladle the hot soup over the noodles to warm them up, add browned shrimps on top.
  3. Garnish with fresh cilantro and serve with lime wedges on the side.
-

## Bron



Hi, I'm Julia!

I am a full-time food blogger living in beautiful Colorado. I focus primarily on **savory recipes (protein-based & fiber-rich main dishes, pasta, salads)** using fresh & seasonal ingredients. A food blogger since 2012, I help home cooks create well-balanced and visually appealing dinners (many of which are **30-minute ONE-PAN meals**). Find out more [about me](#) and [my cooking philosophy](#).



# Julia's Album

<https://www.facebook.com/JuliasAlbum/posts/pfbid035jyUtYksme2P24LChwTDbH4KwbW88P4RXWwNK6AiKWaedhi9hqB8wkrqNa581HXol>  
<https://juliasalbum.com/coconut-shrimp-soup/>

## Fotos



©Kookpassie - [www.kookpassie.be](http://www.kookpassie.be)



©Kookpassie - [www.kookpassie.be](http://www.kookpassie.be)

Info Martine Lycke

13/04/2026

Water laten koken voor de glasnoedels

Als klaar is, afgieten in een vergiet en fijner snijden, opzij houden

De scampi's ontdooien en mooi afdeppen

+ zout

Bakken in grote pot (Greenpan met deksel) met olijfolie

Als klaar is opzij houden

In zelfde pan, blussen met wat water van glasnoedels

1 Ui

2 Look

1 grote kl Gember

1 kl rode curry pasta

Laten bakken

Blussen met

1 l water

18 g kippenbouillonpoeder Knorr

1 blik (400 ml) kokosmelk

1 klein blikje champignons, in kleine stukjes

1 zoete paprika (reeds klaargemaakt, ontveld uit vriezer)

1 el bruine suiker

1 el vissaus

5 tal minuten laten garen onder deksel, opletten overkoken 😊

Als klaar wat gesneden spinazie erbij roeren

Van het vuur halen, de spinazie smelt er zo in

In een kom

De glasnoedels op de zijkant leggen

Scampi's erop

Soep erbij

Ev. wat koriander erop (vergeten)