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**THAI COCONUT CURRY NOODLE CASSEROLE**

The original recipe from *La Dolce Vegan* suggested this as a cold noodle salad but both my husband and I love it as a hot casserole. Rice noodles can be either a soggy mess or undercooked to the point of having a crunch. Making them in this method ensures that they come out just right.

**Ingredients:**

* ½ a package of broad rice noodles (enough for 2 large servings)
* 2 shallots, chopped finely
* 2 cloves garlic, chopped finely or minced
* 1 Tbs. dark sesame oil
* 2 Tbs. red curry paste
* 2 Tbs. tamari
* ½ tsp. turmeric
* 1 tsp. sea salt
* 1 can organic coconut milk
* ½ cup fresh basil, roughly chopped (or about 1 Tbs. dried + ½ cup roughly chopped spinach for color)
* 1 large tomato, chopped

**Method:**

1. Put dry noodles in a big bowl or big Pyrex cake pan. Cover with boiling water and let sit for 30 minutes. Drain and transfer to a lightly oiled casserole dish.
2. While noodles are soaking, in a large pan sauté the shallots and garlic in the sesame oil until the shallots are translucent.
3. Add the curry paste, tamari, turmeric, sea salt and coconut milk to the pan and simmer on medium for about 8 minutes.
4. Remove from the heat and add the tomatoes and basil and mix through and set aside until noodles are ready.
5. Add the sauce to the noodles and toss to mix.
6. As a noodle salad, chill well before serving. As a casserole, bake at 350 for 20-30 minutes or until heated thoroughly.
7. Makes 2 large servings or 4 side servings.