

Thai Green Curry Fried Noodles

Servings: 2 | **Prep Time:** 8 minutes | **Cook Time:** 12 minutes | **Total Time:** 20 minutes

These Thai green curry fried noodles are a fast, flavor-packed dinner inspired by classic Thai green curry — made noodle-style for a quick weeknight meal. Creamy coconut milk, fragrant green curry paste, and tender rice noodles come together in one skillet in just 20 minutes.

Why You'll Love This Recipe

- Ready in 20 minutes — perfect for busy nights
- Bold Thai flavors with minimal ingredients
- Customizable with shrimp, tofu, or chicken
- Naturally dairy-free and easy to make vegan
- One-pan cooking for easy cleanup

Ingredients

- 8 oz rice noodles
- 1 Tbsp green curry paste
- ½ cup coconut milk
- 1 cup mixed vegetables (bell pepper, carrots, peas)
- 1 Tbsp cooking oil
- Salt, to taste

Ingredient Notes & Substitutions

- **Rice noodles:** Medium-width noodles work best; thinner noodles cook faster.
- **Green curry paste:** Heat and salt vary by brand — start small and adjust.
- **Coconut milk:** Full-fat is creamiest, but light coconut milk works too.
- **Vegetables:** Fresh or frozen both work; broccoli, snap peas, zucchini, or mushrooms are great swaps.

Instructions

Step 1: Prep the noodles

Soak rice noodles in warm water for 5 minutes until softened but not fully cooked. Drain and set aside.

Step 2: Cook the vegetables

Heat oil in a skillet over medium heat. Add vegetables and cook 3 minutes until just tender.

Step 3: Bloom the curry paste

Add green curry paste and stir constantly for 1 minute until fragrant.

Step 4: Add coconut milk

Pour in coconut milk and simmer gently for 2 minutes until slightly thickened.

Step 5: Add the noodles

Add noodles and toss 2–3 minutes until coated and tender.

Step 6: Season and finish

Taste, add salt if needed, and remove from heat.

Tips for Best Results

- Do not over-soak noodles; they finish cooking in the skillet.
- Add a splash of water or coconut milk if sauce thickens too fast.
- Taste before salting — curry paste may already be salty.

Protein Add-Ins

- Shrimp: Add raw shrimp with vegetables; cook until pink.
- Chicken: Add thinly sliced chicken before vegetables and cook through.
- Tofu: Pan-sear separately and stir in at the end.

Flavor Variations

- Extra spicy: chili oil or sliced Thai chilies
- Herb-forward: Thai basil or cilantro
- Creamier: extra 2–3 Tbsp coconut milk
- Citrusy: finish with lime juice

Storage & Reheating

Refrigerator: Store leftovers in an airtight container for up to 2 days.

Reheat: Warm gently in a skillet with a splash of water or coconut milk.