

## Coconut Noodle Soup

Serves 4

1/2 lb soba noodles

2 tbsp sesame oil

6 cups low-sodium chicken broth

3 cloves garlic, chopped

1 tablespoon grated ginger

2 teaspoons grated lemon zest

1/4 cup fresh lemon (or lime) juice

4 tablespoons Thai fish sauce, divided

1/2 pound shiitake mushrooms, sliced (3 cups)

1 cup light coconut milk

2 cups baby spinach

2 tablespoons chopped cilantro (plus sprigs for garnish)

preparation

Cook noodles in boiling water for 7 minutes. Once cooked drain and put back into pot, toss with sesame oil and cover to keep warm.

Combine broth, garlic, ginger, lemon zest, lemon juice and 3 tablespoons fish sauce in a medium saucepan. Season with salt. Bring to a simmer. Add mushrooms to broth; season with salt, if desired; simmer 3 minutes more. Add coconut milk and simmer, stirring, about 3 minutes. Stir in spinach until it begins to wilt, about 1 minute. Add chopped cilantro and season with remaining 1-tablespoon fish sauce. Using tongs, divide noodles among 4 bowls. Ladle soup into bowls and garnish with sprigs of cilantro