



**THAI 3 WHEELS**™

REAL THAI. REAL EASY.

## **Mushroom Medley & Tofu in Green Curry**

### **INGREDIENTS**

- One (1) jar Thai 3 Wheels green curry sauce
- 6 oz. Premium soft tofu
- 5 oz. Shimeji brown mushroom
- 5 oz. Shimeji white mushroom
- 5 oz. Mini king oyster mushroom
- 5 oz. Snow white mushroom
- 5 oz. White mushroom
- 5 oz. Rice vermicelli noodles
- 2 oz. red bell pepper (cut into thin strips)
- 2 oz. orange bell pepper (cut into thin strips)
- ¼ cup basil leaves

# INSTRUCTIONS

1. In a pot, bring water to a boil. Add the vermicelli noodles and cook for about 5 minutes, or until softened. Remove the noodles from the pot and transfer them to a bowl. Rinse with cold water for about 30 seconds, then drain thoroughly and set aside.
2. To clean mushrooms, gently wipe them with a damp cloth or brush off any loose dirt, then trim the stems, and if necessary, quickly rinse them in cool water, immediately patting them dry with a paper towel before cooking; avoid soaking them in water as they absorb moisture and can become mushy.
3. Add green curry in a saucepan and warm it over medium heat until it comes to a gentle boil.
4. Add tofu and all the mushrooms into green curry sauce. Simmer for about 8 minutes or until the mushrooms are cooked. Turn off the heat. Add bell peppers and basil leaves.
5. Serve over vermicelli noodles or steamed rice.

Have fun cooking!

<https://thai3wheels.com/product/green-curry-cooking-sauce/>