

This one's an all-time favorite around TK headquarters. Serve this shit up when you've got someone to impress or just when you wanna practice some self-care. Your lonely ass deserves good food too.

## GINGER CURRY NOODLE SOUP

1 Warm the oil in a big soup pot over medium heat. Crumble the tempeh into the pot in bite-size pieces and let it start to brown, about 2 minutes. Add the shallot and ginger and cook until everything starts to look golden, another 3 minutes. Add the soy sauce, curry powder, and chili powder and cook for another minute to warm up the spices and get your kitchen smelling right. Add the garlic, coconut milk, broth, and lime juice and let that shit come up to a slow simmer. Now we're getting our soup on.

2 Once the broth is simmering, stir in the sweet potato and white onion and let them slowly simmer until the sweet potato starts to soften, 6 to 8 minutes depending on how thick you cut that shit. When they're soft enough to eat but aren't mushy as fuck, fold in the spinach. Let that cook for 1 to 2 minutes until it starts to wilt, then cut the heat.

3 To serve, scoop up some of the soup and put it in the bottom of the bowl, then pile on some noodles, then top with a little more soup. Set the toppings out on the table and let people choose that shit themselves.

\* WTF? See page 189.

\*\* No shallot? Use  $\frac{1}{4}$  cup white onion instead.

\*\*\* We spiralized ours, but if you don't have that tool just cut it into 2-inch-long matchsticks. It'll still look fly as hell.



» Makes enough for 4 to 6 people

**2 tablespoons** grapeseed, coconut, or other high-heat oil

**1 block (8 ounces)** tempeh\*

**1 shallot, chopped\*\***

**2 tablespoons** minced fresh ginger

**2 tablespoons** soy sauce or tamari

**3 tablespoons** mild curry powder

**2 teaspoons** mild chili powder

**2 cloves** garlic, minced

**1 can (14 ounces)** coconut milk

**6 cups** vegetable broth

**3 tablespoons** lime juice

**1 sweet potato, cut into thin pieces\*\*\***

**$\frac{1}{2}$  small white onion, thinly sliced**

**3 cups** roughly chopped spinach

**8 ounces** thick noodles, such as udon, cooked

**Toppings:** cilantro, green onions, chopped fresh chiles