

Coconut Curry Chicken Soup

Ingredients:

- ✓ 3 cups spinach
- ✓ ½ pound snow peas
- ✓ 6 ounces pad thai noodles
- ✓ One onion, diced
- ✓ 2 tsp red curry paste
- ✓ 1 ½ tsp curry powder
- ✓ ½ tsp turmeric
- ✓ ½ tsp coriander
- ✓ 1 tbsp minced garlic
- ✓ 2 tbsp sugar
- ✓ 2 tbsp fish sauce
- ✓ ½ tsp red pepper flakes



Total Time: 35 minutes Servings: 4

Directions:

1. Cut snow peas into halves
2. Boil 5-6 cups of water. Once water is boiling put in halved snow peas and spinach. Let boil 3-4 minutes until cooked. Remove snow peas and spinach with a slotted spoon. Add noodles to boiling water, let boil about 4 minutes until cooked. Remove with a slotted spoon.
3. Heat 1 tbsp of oil in a pan. Add diced onion, curry paste, curry powder, turmeric, coriander, and minced garlic. Sauté for 2 minutes until well mixed and fragrant.
4. Add chicken broth and bring to a boil, once boiling add coconut milk. Reduce heat and boil for 5 minutes.
5. Add chicken, fish sauce, sugar, and red pepper flakes. Cook for 2 minutes.
6. Add snow peas, spinach, and noodles. Mix and cook for 1 minute.

