

THAI CURRY SOUP

Serves 8 | 1 hr

SUPPLIES

2 cutting boards

Frying pan

Large Pot

Smaller Pot

INGREDIENTS

1 tbsp olive oil

2-3 chicken breasts, cut into 1-inch chunks

3 cloves garlic

2 red bell peppers

2 yellow onions

2 tbsp red curry paste

1 tbsp grated ginger

6 cups low sodium chicken broth

1 can coconut milk

1 package thin rice noodles

1 tbsp soy sauce

2 tsp brown sugar

1 lime

GARNISH

Chopped green onion, cilantro, basil

DIRECTIONS

1. Cut **chicken** into 1-inch cubes. Dice the **bell peppers** and **yellow onions**.
2. Heat **olive oil** in a frying pan over medium heat. Add in the **chicken** and cook 3-5 minutes on each side. Set the chicken aside.
3. Add more **olive oil** to a large pot over medium heat. Add in the **bell pepper** and **onion**. Cook for 4 minutes.
4. Stir in the **red curry paste**, **ginger**, and **garlic** and cook for an additional minute.
5. Add the **chicken broth** and **coconut milk** to the pot and then stir.
6. Add the cooked chicken to the pot and bring to a boil. Once at a boil, reduce the heat and let cook for 15 minutes while occasionally stirring.
7. Separately cook the **rice noodles** according to their package.
8. Add the **rice noodles**, **soy sauce**, and **brown sugar** to the large pot. Let cook for an additional few minutes.
9. Remove from heat. Squeeze the lime in and add garnish.