**Thai chicken Noodle Soup**

Prep time: 20 min Cook time: 40 min

**Ingredients:**

* 250 gms boneless chicken breast cubes
* 5 cups chicken broth (can be made with powdered chicken stock or bouillon)
* ½ tsp chili powder
* A pinch of haldi
* ¼ cup lime juice
* 1 tsp soy sauce
* 100 gms broccoli
* 1 carrot peeled and chopped
* ½ cup red bell pepper
* 1 pinch sugar
* ½ tsp garlic crushed
* ½ cup coconut milk
* 1 cup vermicelli, cooked
* 2 spring onions chopped
* 2 tbsp extra light olive oil
* Low sodium salt & pepper to taste

**Instructions:**

1. Prepare the chicken broth using powdered stock or bouillon.
2. Add chili powder, turmeric (haldi), lime juice, soy sauce, broccoli, carrot, red bell pepper, sugar, and chicken to the broth.
3. Stir well and let it cook over medium heat for 25 minutes.
4. Turn off the heat and allow the soup to cool slightly.
5. Remove the chicken, shred it, and then add it back to the pot.
6. Pour in the coconut milk and let it simmer over low heat.
7. Add the vermicelli noodles and let them cook for 3-4 minutes until soft.
8. Garnish with spring onions.
9. Serve hot with sourdough bread or 100% whole wheat toasted bread.