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Chicken Khao Soi

Bon Appétit | March 2013

by Ravin Nakjaroen

Long Grain, Camden, ME

**3½**
fork user rating**88%**⁰ reviews
would make
it again

(photo by: Ditte Isager)

yield:

Makes 6 to 8 servings

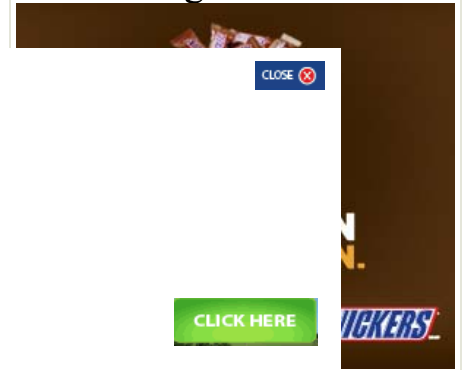
ingredients

Khao soi paste:

- 4 large dried New Mexico or guajillo chiles, stemmed, halved, seeded
- 2 medium shallots, halved
- 8 garlic cloves
- 1 2" piece ginger, peeled, sliced
- 1/4 cup chopped cilantro stems
- 1 tablespoon ground coriander
- 1 tablespoon ground turmeric
- 1 teaspoon curry powder

Soup:

Advertising



- 2 tablespoons vegetable oil
 - 2 14-ounce cans unsweetened coconut milk
 - 2 cups low-sodium chicken broth
 - 1 1/2 pounds skinless, boneless chicken thighs, halved lengthwise
 - 1 pound Chinese egg noodles
 - 3 tablespoons (or more) fish sauce (such as nam pla or nuoc nam)
 - 1 tablespoon (packed) palm sugar or light brown sugar
 - Kosher salt
 - Sliced red onion, bean sprouts, cilantro sprigs, crispy fried onions or shallots, chili oil, and lime wedges (for serving)
- **Ingredient info:** *Dried chiles are available at Latin markets; Chinese egg noodles and chili oil are available at Asian markets. All can be found at many supermarkets.*

preparation

For khao soi paste:

Place chiles in a small heatproof bowl, add boiling water to cover, and let soak until softened, 25-30 minutes.

Drain chiles, reserving soaking liquid. Purée chiles, shallots, garlic, ginger, cilantro stems, coriander, turmeric, curry powder, and 2 tablespoons soaking liquid in a food processor, adding more soaking liquid by tablespoonfuls, if needed, until smooth.

For soup:

Heat oil in a large heavy pot over medium heat. Add khao soi paste; cook, stirring constantly, until slightly darkened, 4-6 minutes. Add coconut milk and broth. Bring to a boil; add chicken. Reduce heat and simmer until chicken is fork-tender, 20-25 minutes. Transfer chicken to a plate. Let cool slightly; shred meat.

Meanwhile, cook noodles according to package directions.

Add chicken, 3 tablespoons fish sauce, and sugar to soup. Season with salt or more fish sauce, if needed. Divide soup and noodles among bowls and serve with toppings.

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