

## Khao Soi Soup

Oscar · 29/09/2024



### Prep Time

15 mins

### Difficult

Medium

### Servings

1 hr 15 mins

### Description

From northern Thailand a noodle soup with an amazing mix of flavor and texture My mom made this for me recently and I fell in love with it It is a variation on a recipe about street food she found in her local paper It is quite flavorful so if you prefer a less spicy dish reduce the amount of spices

### Ingredients

- - 2 tablespoons vegetable oil - 3 shallots
- chopped - 3 cloves garlic
- minced -  $\frac{1}{4}$  cup red curry paste - 1 tablespoon curry powder - 4 cups coconut milk - 2 cups water - 2 cups chopped cooked chicken
- or more to taste - 1 teaspoon sea salt - 2 tablespoons fish sauce - 2 tablespoons white sugar - 1 tablespoon lime juice -  $\frac{1}{2}$  cup vegetable oil - 12 whole dried Thai chile peppers - 6 small shallots
- cut into quarters -  $\frac{1}{2}$  head bok choy
- chopped - 1 (8 ounce) package rice noodles - 1 cup pickled mustard cabbage
- thinly sliced (Optional) -  $\frac{1}{2}$  cup coarsely chopped fresh cilantro - 1 lime
- cut into wedges

### Instructions

1. Heat 2 tablespoons oil in a wok or large skillet over medium heat; cook and stir chopped shallots and garlic until garlic starts to turn golden
2. 2 to 4 minutes. Add red curry paste and curry powder; cook and stir until fragrant
3. 1 to 2 minutes. Add coconut milk
4. water
5. chicken
6. and sea salt; bring to a boil. Reduce heat to medium low and simmer soup. Mix fish sauce
7. sugar
8. and lime juice into soup and simmer until heated through
9. about 10 minutes more. Heat 1/2 cup oil in a skillet over medium-high heat; fry Thai chile peppers until browned
10. 2 to 4 minutes. Transfer chile peppers to soup
11. reserving oil in skillet. Fry quartered shallots and bok choy in hot oil until browned
12. 2 to 4 minutes; transfer to soup and reserve oil in skillet. Place noodles in a large bowl and cover with hot water. Set aside until noodles are softened
13. about 15 minutes. Drain and rinse thoroughly. Add 3/4 of the noodles to the soup. Fry the remaining rice noodles in the hot oil until crisp
14. 3 to 5 minutes. Divide soup among 6 bowls and top with fried noodles
15. pickled cabbage
16. cilantro
17. and lime wedges. Cook's Note This is a very forgiving recipe. Add as much or as little of the spices and chiles as suits your tastes. Add more vegetables if desired
18. or make this completely vegetarian by substituting the chicken with tofu or extra veggies. If using raw chicken legs
19. cook 45 minutes in Step 1 until chicken is very tender. Editor's Note: We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. Amount will vary depending on cooking time and temperature
20. ingredient density
21. and specific type of oil used.