



Thai Red Curry Chicken Soup

Oscar · 29/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

6

Description

Red curry chicken is a family favorite so I adapted it into a soup That way you never miss any of the delicious sauce

Ingredients

- - 2 tablespoons red curry paste - 1 red bell pepper
- thinly sliced - 1 small onion
- chopped - 1 (14 ounce) can coconut milk - 1 tablespoon fish sauce - 3 cups homemade chicken stock - 2 cups shredded cooked chicken - 1 ½ cups cooked basmati rice - 4 tablespoons chopped fresh cilantro

Instructions

1. Cook curry paste in a large
2. heavy saucepan over medium-high heat until oils start to release
3. 1 to 2 minutes. Add red pepper and onion and cook
4. stirring
5. until softened
6. about 5 minutes. Stir in coconut milk until well blended. Add fish sauce
7. and then chicken stock. Reduce heat to low and simmer for 15 minutes. Add cooked chicken and rice. Stir over heat until warmed through. Add chopped cilantro right before serving.