Thai Chicken Noodle Soup

Jacob · 30/09/2024



Prep Time

30 mins

Dificult

Medium

Servings

6

Description

This Thai chicken noodle soup uses red curry red bell peppers coconut milk and fresh basil A fantastic flavor combination that whips together in just minutes

Ingredients

- - 1 tablespoon olive oil - 2 carrots
- shredded - ½ onion
- diced - ½ red bell pepper
- diced - 2 large chicken breasts
- chopped in small pieces - 2 cloves garlic
- minced - 1 (32 fluid ounce) container chicken broth - 1 (14 ounce) can coconut milk - 2 tablespoons red curry paste - 2 teaspoons salt - ½ teaspoon ground black pepper - 4 ounces rice noodles
- broken in half

Instructions

1. Heat a large stock pot over medium heat. Add oil
2. carrots
3. onion
4. and bell pepper. Cook for about 3 minutes. Add chicken and mix well. Add garlic. Cook until chicken is no longer pink in the center and juices run clear
5. 5 to 10 minutes. Mix in chicken broth
6. coconut milk
7. curry paste
8. salt
9. and pepper. Bring soup to a boil
10. about 5 minutes. Add noodles and allow soup to come to a boil again. Reduce heat to low and simmer about 3 minutes. Cover the pot
11. remove from heat
12. and let sit just until noodles are tender
13. 5 to 10 minutes.