VietnameseStyle Chicken Curry Soup

Jacob · 30/09/2024



Prep Time

2 hrs 30 mins

Dificult

Medium

Servings

8

Description

This recipe uses Vietnamesestyle curry powder found at Asian food stores usually called cari If you cant find it use Madras curry powder I make mine soupy but you can make a thick stew by reducing the amount of chicken broth and water by half Serve with rice or French bread or both

Ingredients

- - 2 tablespoons vegetable oil - 1 (3 pound) whole chicken
- skin removed and cut into pieces - 1 onion
- cut into chunks - 2 shallots
- thinly sliced - 2 cloves garlic
- chopped - ? cup thinly sliced fresh ginger root - 1 stalk lemongrass
- cut into 2 inch pieces - 4 tablespoons curry powder - 1 green bell pepper
- cut into 1 inch pieces - 2 carrots
- sliced diagonally - 1 quart chicken broth - 1 quart water - 2 tablespoons fish sauce - 2 makrut lime leaves - 1 bay leaf - 2 teaspoons red pepper flakes - 8 small potatoes
- quartered - 1 (14 ounce) can coconut milk - 1 bunch fresh cilantro

Instructions

1. Heat oil in a large stockpot over medium heat. Cook and stir chicken and onion in hot oil until chicken is lightly browned and onion is soft and translucent; remove onion and chicken from the pot and set aside. Sauté shallots in drippings in the pot for about 1 minute
2. then stir in garlic
3. ginger
4. lemongrass
5. and curry powder. Continue to cook for about 5 minutes
6. then stir in bell pepper and carrots. Return chicken and onion to the pot and stir in chicken broth
7. water
8. and fish sauce. Season with lime leaves
9. bay leaf
10. and red pepper flakes. Bring to a boil and add potatoes. Return to a boil and pour in coconut milk. Reduce heat and simmer until potatoes are tender and chicken is no longer pink in the center and juices run clear
11. 40 to 60 minutes. An instant-read thermometer inserted into the center of chicken should read at least 165 degrees F (74 degrees C). Portion soup into bowls. Garnish each dish with a cilantro sprig.