Coconut Curry Soup with Chicken

Jacob · 30/09/2024



Prep Time

1 hr 25 mins

Dificult

Medium

Servings

6

Description

The best curry soup with chicken and coconut

Ingredients

— - 4 cups water - 2 large bone-in chicken breasts

— skin removed - 1 tablespoon coconut oil - 3 carrots

— peeled and diced - 1 onion

— diced - 1 red bell pepper

— diced - 1 cup cooked rice - 3 tablespoons brown sugar - 1 tablespoon curry paste - 1 (14 ounce) can coconut milk - 2 cubes chicken bouillon

Instructions

1. Combine water and chicken in a large pot over medium-high heat. Bring to a boil and cook until chicken is no longer pink at the bone and the juices run clear
2. about 30 minutes. Remove chicken from the pot
3. cut off meat from bones
4. and dice. Strain cooking broth through a sieve and set aside. Heat coconut oil in a separate pot over medium heat. Add carrots
5. onion
6. and bell pepper; cook until softened
7. 5 to 7 minutes. Stir in cooked rice
8. brown sugar
9. curry paste
10. and diced chicken. Cook and stir until curry paste is completely incorporated
11. about 3 minutes. Pour in reserved chicken broth
12. coconut milk
13. and bouillon cubes. Increase heat to medium-high and bring to a boil. Reduce heat and simmer until flavors are well combined
14. 15 to 20 minutes.