Cambodian Chicken Soup

Jacob · 30/09/2024



Prep Time

40 mins

Dificult

Medium

Servings

8

Description

This wonderful chicken and rice soup features curry coconut and pineapple

Ingredients

— - 1 tablespoon vegetable oil - 1 teaspoon chopped fresh ginger root - 1 clove garlic

— minced - 2 teaspoons minced fresh serrano or other small hot green chile

— including seeds - 2 chicken breasts

— cut into chunks - 2 teaspoons red curry paste - 1 tablespoon curry powder - 1 tablespoon vinegar - 1 tablespoon fish sauce - 2 teaspoons white sugar - 2 cups chicken broth - 2 (13.5 ounce) cans coconut milk - 1 (20 ounce) can pineapple tidbits

— drained - 4 cups cooked rice

Instructions

1. Heat the cooking oil in a large pot over medium-high heat. Cook and stir the ginger
2. garlic
3. serrano pepper
4. and chicken in the hot oil about 5 minutes. Add the curry paste
5. curry powder
6. vinegar
7. fish sauce
8. sugar
9. chicken broth
10. coconut milk
11. pineapple
12. and rice; stir. Allow the soup to simmer until it thickens
13. about 15 minutes more.