Curried Chicken Soup

Jacob · 30/09/2024



Prep Time

40 mins

Dificult

Medium

Servings

5

Description

This curried chicken soup is tasty and so quick to make No one Ive made it for has not liked it Serve with warm pita bread

Ingredients

— - 1 tablespoon olive oil - 4 skinless

— boneless chicken breasts

— cubed into bite-sized pieces - 1 tablespoon mild curry paste - 2 (14.5 ounce) cans chopped tomatoes - ½ chicken stock cube - 6 (10 ounce) packages frozen chopped spinach

— thawed and drained - 2 (15 ounce) cans chickpeas

Instructions

1. Heat oil in a large pot over medium heat. Add chicken to the hot oil and cook until browned
2. 6 to 7 minutes. Add curry paste and stir to coat. Add tomatoes and stir. Fill an empty tomato can with water and add to the pot; repeat with the 2nd tomato can. Crumble in stock cube and simmer soup for 10 minutes. Add spinach to the pot and simmer until defrosted
3. 10 to 15 minutes more. Stir to mix well into soup. Add chickpeas and cook until heated
4. 2 to 3 minutes. Cook's Notes: Feel free to use 6 boned and skinned chicken thighs chopped into bite-sized pieces in place of chicken breasts. I like to use a can of ratatouille in place of one of the cans of tomatoes. Use mild or spicy curry paste
5. as you prefer.