



Burmese ChickenCoconut Soup Ohn No Kyawswe

Jacob · 30/09/2024



Prep Time

1 hr 5 mins

Difficult

Medium

Servings

5

Description

My beautiful wife is Burmese Her grandmother made this delicious Burmese coconut noodle soup for me and I have been hooked ever since I was inspired and feeling adventurous one day and decided to make it myself Not as good as Grandmas but it works when she is not around

Ingredients

- - ½ onion
- chopped - 1 (1-inch) piece fresh ginger root
- peeled and chopped - 2 cloves garlic
- chopped - ¼ cup water - 1 (16 ounce) package rice noodles - 1 quart lukewarm water
- or as needed to cover - 1 pound boneless
- skinless chicken thighs
- cut into 1/2-inch cubes - salt and freshly ground black pepper
- to taste - 3 cups chicken broth
- divided - 2 tablespoons chickpea flour - 2 tablespoons vegetable oil - 1 ½ onions
- halved and thinly sliced - ½ teaspoon ground turmeric - 2 teaspoons paprika - ½ teaspoon cayenne pepper
- 1 cup coconut milk - 1 lemon
- cut into wedges - 4 green onions
- sliced on the bias
- green and white parts - 2 hard-cooked eggs
- sliced - 1 cup chopped fresh cilantro - 1 dash fish sauce
- or to taste (Optional) - 1 cup crispy fried rice noodles (Optional) - 1 pinch curry powder
- or to taste (Optional)

Instructions

1. Place 1/2 chopped onion
2. ginger
3. garlic
4. and 1/4 cup water into a blender and purée until smooth. Soak rice noodles in a bowl of lukewarm water for about 30 minutes. Season chicken thigh meat lightly with salt and black pepper in a bowl and set aside. In a separate small bowl
5. whisk 1 cup of chicken broth into the chickpea flour. Reserve remaining 2 cups chicken broth for a later step. Heat vegetable oil in a skillet over medium-high heat. Stir in chicken pieces and cook
6. stirring frequently
7. until lightly browned. Remove chicken pieces with a slotted spoon and set aside. Reduce heat to medium and add 1 1/2 sliced onions to the pan. Cook and stir until onion has softened and turned translucent
8. about 5 minutes. Reduce heat to medium-low and continue cooking and stirring until onion is very tender and dark brown
9. 15 to 20 minutes more. Stir in turmeric
10. paprika
11. and cayenne pepper. In a medium stockpot
12. combine cooked chicken and any juices that have accumulated
13. browned onions
14. onion
15. and ginger purée
16. and remaining 2 cups of chicken broth. Carefully add chickpea flour and broth mixture
17. stirring quickly so that flour doesn't clump. Bring the pot to a boil; reduce the heat to low and simmer
18. uncovered
19. for 15 minutes. Stir in coconut milk and cook just until heated through. Divide soaked rice noodles among 5 large soup bowls. Ladle soup over rice noodles in the bowls and garnish each bowl with lemon wedges
20. green onions
21. hard-cooked eggs
22. cilantro
23. fish sauce
24. fried noodles
25. and curry powder.