



THAI RED CURRY NOODLE SOUP

Ingredients

- 1 tablespoon olive oil
- 500g boneless, skinless chicken breast, cut into 1-inch chunks
- 3 garlic cloves, minced
- 1 red pepper, diced
- 1 onion, diced
- 3 tablespoons red curry paste
- 1 tablespoon freshly grated ginger
- 1.5ltr chicken stock
- 400ml can coconut milk
- 125g rice noodles
- 1 tablespoon fish sauce
- 2 teaspoons brown sugar
- 3 spring onions, thinly sliced
- 1/2 cup chopped fresh coriander leaves
- 1/4 cup chopped fresh basil leaves
- 2 tablespoons lime juice

Method

1. Heat olive oil in a large stockpot over medium heat. Season chicken with salt and pepper, add to the stockpot and cook until golden, about 2-3 minutes then set aside.
2. Add garlic, red pepper and onion. Cook, stirring occasionally, until tender, about 5 minutes.
3. Stir in red curry paste and ginger until fragrant, about 1 minute.
4. Stir in chicken stock and coconut milk, scraping any browned bits from the bottom of the pot.
5. Stir in chicken. Bring to a boil, reduce heat and cook, stirring occasionally, until reduced, about 15 minutes.
6. Stir in rice noodles, fish sauce and brown sugar until noodles are tender, about 5 minutes.
7. Remove from heat, stir in green onions, coriander, basil and lime juice, season with salt and pepper, to taste.
8. Serve with crusty bread