

Thai Chicken Soup with Rice Noodles

Servings: 4

Source: Once Upon a Chef

Ingredients

- 1 tbsp vegetable oil
- ½ cup thinly sliced shallots, from 1 to 2 large shallots
- 1 tbsp fresh ginger, minced
- 2 tbsp Thai green curry paste
- 4 cups low sodium chicken broth
- 1 can (13.5 oz) coconut milk
- 2 tbsp fish sauce
- 4 packed tsp light or dark brown sugar
- 2 tbsp fresh lime juice
- ½ tsp turmeric

For Serving

- 4 oz rice noodles
- 2 cups shredded cooked chicken, from rotisserie chicken
- handful fresh cilantro, chopped
- 3 scallions, thinly sliced
- Sriracha sauce
- lime wedges

Method

1. Heat the oil in a medium soup pot over medium-low heat. Add the shallots and ginger and cook, stirring frequently, until softened, 3 to 5 minutes. Add the green curry paste and cook, stirring constantly, for 1 minute more. Add the chicken broth, coconut milk, fish sauce, brown sugar, lime juice, and turmeric; bring to a gentle simmer. Continue simmering, uncovered, for 5 minutes.
2. Meanwhile, cook the rice noodles according to the package instructions.
3. When ready to serve, taste the soup and adjust the seasoning. Gently reheat the noodles in the microwave, if necessary. Divide the noodles and chicken into serving bowls. Ladle the broth over top and sprinkle with cilantro and scallions. Serve with Sriracha sauce and lime wedges.

Notes

As the soup sits on the stove, some of the fat may rise to the surface. Feel free to skim it, if necessary. Otherwise, you can put it back in.