



November 2021

Thai Curry Noodle Soup

Don't let the speed and ease of this meal fool you. This noodle soup is packed with amazingly deep and complex flavors from the spicy curry paste, creamy coconut milk, tangy lime juice, and bright bites of cilantro and basil. Cozy, comforting and fragrant – plus, it's a one-pot-meal!

15

MINUTES

4

SERVINGS

14

INGREDIENTS



SPICE LEVEL

Thai Curry Noodle Soup

INGREDIENTS

- 3 tbsp cooking oil
- 4 tbsp Thai red curry paste
- 8 oz boneless chicken breast, sliced
- 1/3 medium yellow onion, sliced
- 4 cloves garlic, minced
- 1 tbsp fresh ginger, minced
- 1/2 can coconut milk (~200 mL)
- 4 c chicken broth
- 1/2 c water
- 2 tbsp fish sauce
- 8 oz fresh rice noodles or rice udon
- Thai basil, cilantro, and lime juice to taste

DIRECTIONS

1. Add curry paste to a deep pan or pot and quickly stir fry with oil over medium heat for 1 minute.
2. Add chicken breast, onions, garlic, and ginger, and stir fry in the curry paste until fragrant.
3. Add coconut milk and chicken broth. Bring mixture to a boil and then reduce heat to a simmer until chicken is cooked through (8–10 minutes).
4. Season your broth with fish sauce and taste the broth to adjust to your taste, adding water if needed.
5. Remove from heat and add rice noodles, Thai basil, cilantro, and lime juice. Stir together to combine. The noodles will soften quickly in the hot broth!
6. Serve and enjoy!



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