

## **Creamy Chicken Noodle Soup Recipe**

### **(Thai Recipes)**

**Ingredients:** Serves 4

¼ cup vegetable oil

2 cups (500 ml) chicken stock

1 stem lemon grass, bottom 5 inch (12 cm) bruised with a pestle or back of a cleaver, cut in 1 inch (2 cm) lengths

13 oz (400 g) boneless chicken breast or thighs fillets, cut in ¼ inch (5 mm) strips about 2 inch (4 cm) in length

2 cups (500 ml) coconut milk

salt to taste

7 oz (200 g) dried round or flat egg noodles

1 large fresh red chili, seeded and sliced

1 scallion, finely sliced

2 tablespoons Crisp-fried shallots

1 large lime, quartered lengthways

#### **Curry paste:**

2 teaspoons coriander seeds, lightly toasted

1 teaspoon cumin seeds, lightly toasted

1 teaspoon finely minced coriander root

2 tablespoons minced fresh galangal

2 cloves garlic, peeled and minced

2 teaspoons dried shrimp paste

2½ tablespoons curry powder

½ teaspoon chili powder

3 tablespoons water

#### **Method:**

Make the curry paste by processing the coriander and cumin to a powder in spice grinder. Add the coriander root, galangal, garlic and shrimp paste and process until fine, adding a little of the water if needed to keep mixture turning. Transfer to a small bowl and mix in curry powder, chili powder, and water. Heat the oil in a medium saucepan and stir-fry the curry paste over low-medium heat until fragrant and cooked, 4-5 minutes. Add the chicken stock and lemon grass and bring to the boil. Simmer uncovered for 5 minutes, then add the chicken and cook until tender, 10 - 15 minutes. Add the coconut milk and heat, stirring frequently, until it almost comes to the boil. Add salt to taste and keep warm. Bring a saucepan of water to the boil, then add the noodles and boil until cooked, 3 to 4 minutes depending on the thickness of the noodles. Rinse, drain, and divide between four large bowls. Ladle the chicken curry mixture over the top of each portion of noodles. Garnish each with sliced chili, scallions and shallots. Serve lime wedges on separate plate for adding the juice to taste.