

Khao Soi

Ingredients

12 oz Egg Noodles (Chinese)	1 T Coconut Oil
1 Shallot (diced)	2 T Lemongrass (chopped)
4 clv Garlic (minced)	2 T Red Curry Paste
1/2 t Turmeric	1/2 t Curry Powder
1/2 t Cardamom Powder	14 oz Coconut Milk
1 c Chicken Broth	6 Kaffir Lime Leaves
1 Red Bell Pepper	2 T Fish Sauce
2 T Soy Sauce	2 T Brown Sugar
1 T Sambal Olek	1 Lime (cut into wedges)
0 ds Salt	0 ds Ground Black Pepper
1 Chicken Breast	1/4 c Cilantro (chopped)

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Instructions

1. In a large pot, heat coconut oil over medium heat. Add shallot, garlic, and lemongrass. Sauté until fragrant and golden, about 3-4 minutes. Add red curry paste, turmeric, curry powder and cardamom. Sauté for 1 minute.
2. Add the coconut milk, chicken broth, and kaffir lime leaves and bring to a simmer, stirring. Once gently simmering, add the fish sauce, brown sugar, soy sauce, and sambal olek. Mix well.
3. Add the chicken breast and bell pepper, and gently simmer covered for 10 minutes. Remove chicken breast and shred then return to the soup and simmer for two more minutes.
4. Cook noodles according to package directions then place into three separate bowls for serving.
5. Give a generous squeeze of lime into the soup. Taste, adding more lime/salt/pepper/red curry paste, if necessary. Find the balance between salty, sweet, acidic, and spicy. You want the broth to have flavor and depth to hold up to the noodles. Fish sauce really helps here. Heat up the broth so it is nice and hot.
6. Ladle the hot, flavorful soup over the noodles. Garnish the bowls with pickled

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mustard greens, crispy noodles, cilantro, and lime wedges. Enjoy!