

Khao Soi

Ingredients

12 oz Egg Noodles (Chinese)

1 Shallot (diced)
smashed)

2 T Red Curry Paste

1/2 t Curry Powder

14 oz Coconut Milk

6 Kaffir Lime Leaves

2 T Fish Sauce

2 T Brown Sugar

1 Lime (cut into wedges)

0 ds Ground Black Pepper

1/4 c Cilantro (chopped)

1 T Coconut Oil

1 Lemongrass (cut into 3 pieces,

4 clv Garlic (minced)

1/2 t Turmeric

1/2 t Cardamom Powder

2 c Chicken Broth

1 Red Bell Pepper

2 T Soy Sauce

1 T Sambal Olek

0 ds Salt

1 Chicken Breast

1/2 c Water

Khao Soi

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, water, 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. Squeeze two lime wedges into the soup. Taste, adding more lime/salt/pepper/red curry paste, if necessary. Pick out lemongrass and discard.
6. Ladle the hot, flavorful soup over the noodles. Garnish the bowls with pickled mustard greens, crispy noodles, cilantro, and lime wedges. Enjoy!