



Chicken Curry Noodle Soup

2 servings

25 minutes

Ingredients

92 grams Pho Noodles
 1 tbsp Coconut Oil
 1 tbsp Ginger (peeled and grated)
 4 Garlic (cloves, minced)
 1 Red Capsicum (sliced)
 125 grams Chicken Thighs (skinless, boneless)
 1/4 cup Yellow Curry Paste
 1 cup Organic Coconut Milk (full fat, canned)
 3 cups Organic Chicken Broth
 Sea Salt & Black Pepper (to taste)
 1/2 Lime (juiced)

Nutrition

Amount per serving	
Calories	646
Fat	34g
Saturated	25g
Carbs	59g
Sugar	8g
Protein	23g
Cholesterol	91mg
Sodium	3877mg

Directions

- 1 Bring a pot of water to a boil and cook noodles according to instructions on package. Drain, rinse under cold water and set aside.
- 2 Heat coconut oil in a saucepan over medium-high heat. Cook ginger and garlic until fragrant, about 1-2 minutes. Add capsicum slices and chicken, and cook for about 3-5 minutes each side.
- 3 Add curry paste, coconut milk and broth. Scrape any bits at the bottom of the pan. Bring to a simmer and cook for an additional 10 to 15 minutes, or until chicken is cooked through.
- 4 Season with salt and pepper to taste. Divide noodles and curry soup into bowls. Squeeze lime juice ovetop and enjoy!

Notes

No Curry Paste, Use your desired amount of curry powder instead.

Leftovers, Refrigerate in an airtight container up to 3 days or freeze.

No Chicken Broth, Use vegetable or beef broth instead.

Vegan & Vegetarian, Use vegetable broth instead of chicken broth. Use cooked chickpeas instead of chicken thighs.