



# Chicken Khao Soi - Thai Coconut Curry Noodle Soup

## Ingredients:

### For the Soup:

2 tablespoons vegetable oil  
3 tablespoons red curry paste  
1 tablespoon curry powder  
1 teaspoon turmeric powder  
1 can (14 oz) coconut milk  
2 cups chicken broth  
1 lb (450 g) boneless, skinless chicken thighs or breasts, sliced  
1 tablespoon fish sauce  
1 teaspoon sugar  
1/2 lb (225 g) egg noodles

### For Garnish:

Red onion, thinly sliced  
Fresh cilantro, chopped  
Lime wedges  
Crispy fried noodles

## Directions:

**Cook the Curry Base:** Heat vegetable oil in a large pot over medium heat. Add the red curry paste, curry powder, and turmeric powder, stirring constantly for 1-2 minutes until fragrant.

**Simmer the Soup:** Add the coconut milk and chicken broth, stirring to combine. Bring to a gentle simmer.

**Cook the Chicken:** Add the sliced chicken to the pot and cook for 10-12 minutes, or until fully cooked and tender. Stir in the fish sauce and sugar, adjusting to taste.

**Prepare the Noodles:** Cook the egg noodles according to the package instructions. Drain and set aside.

**Assemble the Bowls:** Divide the cooked noodles among serving bowls. Ladle the hot curry soup over the noodles, ensuring each bowl gets an equal amount of chicken and broth.

**Garnish and Serve:** Top with sliced red onion, chopped cilantro, crispy fried noodles, and a squeeze of fresh lime. Serve immediately.

Prep Time: 10 minutes | Cooking Time: 25 minutes | Total Time: 35 minutes

Kcal: 420 kcal | Servings: 4 servings