Thai chicken soup

Chef	Portions	Preparation
Mirna Bélanger	**6 to 8**	**30min.**

Ingredients

- [ ] 1 can (400 ml) unsweetened coconut milk
- [ ] 4 cups chicken broth
- [ ] 1 tbsp. chopped ginger
- [ ] 1 tsp. red curry paste
- [ ] 1 tsp. turmeric
- [ ] 400 g chicken breasts
- [ ] 1 tbsp. (15 ml) sesame oil
- [ ] 1 carrot, thinly sliced
- [ ] 2 green onions, thinly sliced
- [ ] 2 tbsp. (30 ml) chopped cilantro
- [ ] Salt and pepper to taste

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Preparation

— In a saucepan, bring coconut milk, chicken broth, ginger, curry paste and turmeric to a boil.

— Simmer over low heat for 10 minutes.

— Dice chicken breasts.

— In a skillet, brown chicken and onion in sesame oil.

— Stir in broth and add remaining ingredients.

— Continue cooking for 5 minutes.

This is the base for Thai soup. You can add your choice of vegetables, rice vermicelli, shrimp, etc.

Bon appétit!

Our other favourite recipes: Peach meatballs