

# THAI RED CURRY-CHICKEN NOODLE SOUP

Makes 10 to 12 tasting portions or 8 full servings

*This Thai version of chicken noodle soup is fragrant with coconut milk, garlic, ginger, cilantro, scallions, spices, and red curry paste. Cooked chicken, udon noodles, and fresh spinach and snow peas are added just before serving. Last-minute garnishes include grated carrots, bean sprouts, cilantro, and scallions. This is a hearty, main-course kind of soup. Serve it with Citrus Salad with Crème Fraîche and Tarragon.*

## INGREDIENTS

4 Tbsp [60 ml] canola oil	1/2 cup [30 g] packed finely chopped fresh cilantro with stems
6 shallots, very thinly sliced	8 cups [2 L] Basic Chicken Stock or Roasted Chicken Stock
Sea salt	One 13 1/2-oz [40-ml] can unsweetened coconut milk
Freshly ground black pepper	2 Tbsp fish sauce (nam pla)
4 garlic cloves, very thinly sliced	2 Tbsp soy sauce or tamari
4 scallions, very thinly sliced	2 cups [215 g] shredded cooked chicken
One 2-in [5-cm] piece fresh ginger, grated on a Microplane or the smallest holes of a box grater	8 oz [230 g] udon noodles
2 tsp Madras curry powder	6 oz [170 g] snow peas, halved lengthwise
1/2 tsp ground turmeric	10 oz [280 g] baby spinach or finely chopped mustard greens
2 Tbsp red curry paste	

## GARNISHES

2 medium carrots, peeled and shredded on the largest holes of a box grater	1/2 cup [30 g] packed chopped fresh cilantro
1 cup [230 g] bean sprouts	3 scallions, very finely chopped
	2 Tbsp Chinese chili paste or hot-pepper sauce

## DIRECTIONS

1. In a large stockpot over medium-high heat, warm 2 Tbsp of the canola oil. Add the shallots, season with salt and pepper, and cook, stirring, for 10 to 15 minutes, or until they begin to turn brown and seem to be on the verge of burning. Using a slotted spoon, transfer the cooked shallots to a small bowl and set aside.
2. Turn the heat to low; add the remaining 2 Tbsp canola oil, the garlic, scallions, and ginger; and cook for 2 minutes. Add half the cooked shallots, the curry powder, turmeric, and red curry paste and cook, stirring, for another 2 minutes. Add the cilantro, season with salt and pepper, and cook for 1 minute more. Turn the heat to high, add the chicken stock, and bring to a boil. Turn the heat to low; add the coconut milk, fish sauce, and soy sauce; and cook, partially covered, for 5 minutes. Taste and adjust the seasoning, adding more salt and pepper, if needed. Add the cooked chicken. (At this point, you can transfer the soup to an airtight container and refrigerate for up to 1 day.)
3. Bring a large pot of salted water to a boil over high heat. Add the noodles and cook for 10 minutes, or until almost tender. Drain.
4. Turn the heat under the soup to medium-low and bring to a gentle simmer. Add the peas and spinach and then remove from the heat.
5. Divide the noodles among mugs or bowls. Ladle equal portions of the soup, vegetables, and chicken over them. Sprinkle with any or all of the garnishes and serve.

**TO GO:** Make the soup up to the addition of the chicken and remove it from the heat. Cook the noodles for 9 minutes, drain, and let cool. Toss the noodles with about 1/4 cup [60 ml] cold water (to keep them from clumping up) and pack them in a container. Pack the raw spinach, peas, and garnishes separately. At the party, reheat the soup; drain the noodles and add with the vegetables just before serving. The heat of the soup will finish cooking the noodles.

Recipe Courtesy of Chronicle Books and the cookbook:

*Soup Swap: Comforting Recipes to Make and Share* by **Gathy Gunst** (Author) **Yvonne Duivenvoorden** (Photographer)