

Chicken Curry Noodle Soup

11 ingredients · 25 minutes · 4 servings



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 bell pepper 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 overtop 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.

Ingredients

- 184 grams** Pho Noodles
- 30 milliliters** Coconut Oil
- 12 grams** Ginger (peeled and grated)
- 8** Garlic (cloves, minced)
- 2** Red Bell Pepper (sliced)
- 227 grams** Chicken Thighs (skinless, boneless)
- 144 grams** Yellow Curry Paste
- 485 milliliters** Canned Coconut Milk (full fat)
- 1.4 liters** Chicken Broth
- Sea Salt & Black Pepper (to taste)
- 1** Lime (juiced)

Nutrition

Amount per serving

Calories	603	Fiber	1g
Fat	31g	Sugar	8g
Carbs	59g	Protein	19g