

THAI CHICKEN VEGETABLE SOUP (serves 4-6)

from farministasfeast.com

Prep time: 20 minutes Cook time: 20 minutes

Ingredients:

- 2 tablespoons avocado or coconut oil
- 2 cloves garlic, minced
- 1 tablespoon fresh ginger, grated fine
- 2 tablespoons Thai red curry paste
- 1 large red bell pepper, sliced
- 8 ounces fresh shiitake mushrooms, sliced
- 2 roasted chicken breasts, diced
- 1 bunch baby bok choy, rinsed & cut cross wise into thin wedges
- 4 cups chicken bone broth or vegetable broth
- 1 13 oz. can coconut milk
- 2 teaspoons fish sauce
- 2 teaspoons brown sugar
- rice noodles

Garnish:

- siracha or jalapeño hot sauce (to taste)
- 1/2 red onion, thinly sliced
- fresh lime, cut in (6) wedges
- fresh cilantro, roughly chopped
- fresh watermelon radish, grated fine

Directions:

1. In a large pot, warm oil over medium heat. Add minced garlic, grated ginger, and Thai curry paste. Sauté 2 minutes, stirring frequently, until fragrant.
2. Add sliced bell pepper, shiitake mushrooms, and bok choy to the pot along with (1/2) cup broth of choice. Continue sautéing for another 2-3 minutes.
3. Add diced roasted chicken, and the remaining 3 1/2 cups broth. Stir in coconut milk, fish sauce, and brown sugar. Taste and add extra fish sauce as desired. Heat to boiling, then reduce to low simmer.
4. In a separate pot, heat water to boiling. Add rice noodles and cook according to package directions. (hint: cook just enough noodles for each desired serving. Don't store extra noodles in left-over soup, as they will absorb a lot of the broth!).
5. To serve, put a serving of cooked rice noodles into each bowl, and ladle warm soup over the top. Season with a few drops hot sauce of choice for extra kick. Garnish with slivers of fresh red onion, cilantro, grated watermelon radish (*look for these at your local farmers market), and a wedge of fresh lime.

Add a side salad of mixed greens and enjoy!

