

Thai Coconut Soup

December 27th, 2018

This recipe serves: 6

Prep Time: 00:45

Cook Time: 00:15

This soup was inspired by a Thai Sour Coconut soup. It has a short preparation time and can be served as an appetizer or a main course.

Ingredients:

- 1 Tablespoon Vegetable Oil
- 2 Tablespoons Red Thai Curry paste
- 4 ounces Fresh Galangal Root or Ginger Root (shredded)
- 4 Fresh Garlic Cloves (ground)
- 1 pound Chicken Meat, cut into thin bite-sized squares
- 1 can Coconut Milk
- 1 Quart Chicken Stock
- 1 large Egg Yolk
- 1/4 cup Instant Potato flakes
- 1 Green Bell Pepper (diced)
- 1 Red Bell Pepper (diced)
- 3 Scallions, sliced into thin strips and then curled
- 1 Lime (quartered)
- Cilantro Leaves (finely chopped)

Directions:

Cut the Scallions into 2 inch strips. Drop the strips into ice water and soak for 30 minutes until they curl.

Set a wok or large pan on high heat.

Add the oil.

Add the Curry Paste, Ginger, and Garlic.

Mix thoroughly.

Add the Meat. Stir and brown lightly.

Add Coconut Milk and stir.

Mix in the Chicken Stock.

Mix in the Egg Yolk and stir until fully incorporated.

Add the Instant Potato flakes and stir.

Add the Bell Peppers (Green and Red) and the Scallions. Stir, then allow to reduce for a few minutes until the peppers are al dente, but not too soft.

Remove from heat and squeeze the lime over the soup.

Sprinkle with Cilantro.

Add Scallion Curls to each individual bowl.