

Green Thai Chicken Soup

January 29th, 2019

This recipe serves: 4

Prep Time: 00:15

Cook Time: 00:15

This Thai soup includes Bok Choy and can be prepared in less than half an hour.

Ingredients:

1 Cup Diced Bell Peppers including Red, Yellow, Orange, and Green

1 Cup Baby Bok Choy - Sliced into thin spears

4 cups Chicken Stock

2 Cups Chicken Breast - Cut into Thin Slices

1 Lime, juiced (2 Tablespoons or 1 fluid ounce)

1 Tablespoon Thai Green Curry

1 teaspoon Olive Oil

Directions:

Heat a pan on medium-high heat and then add the olive oil.

Add the Green Curry allow to roast for about 30 seconds.

Add the chicken slices and stir until fully cooked.

Add the Peppers and roast for about a minute.

Reduce heat to LOW.

Add Bok Choy and cover for about 2 minutes.

Splash with Lime juice and cover for 2 more minutes.

Stir in the Chicken Stock and bring to a low simmer.

Serve in bowls.