



Chicken Coconut Curry Soup

Adapted from Alice of Savory Sweet Life and PBS Kitchen Explorers

BAH Note: I used light coconut milk but I would bet good money that using regular coconut milk would result in a luscious, rich soup. Alice adds cooked rice to her soup. If you happen to have some handy, why not. I think I used one cooked chicken breast which may or may not have yielded exactly one cup of meat.

- 2 tablespoons olive oil
- 2 carrots, peeled and finely chopped
- 1/2 onion, finely chopped
- 1 cup cooked chicken meat, shredded or cubed
- 1 to 2 tablespoons red curry paste
- 3 tablespoons brown sugar
- 1 13.5 oz can unsweetened coconut milk
- 2 cans chicken broth
- 1 to 2 tablespoons fish sauce

Heat the olive oil in a medium sauce pan set over medium heat and cook the onions and carrots for approximately 5 minutes. Add the curry paste, brown sugar, and fish sauce and cook another 3 minutes, stirring occasionally, until the curry paste is completely incorporated. Add the chicken, chicken broth, and coconut milk to the pan stir to combine. Reduce the heat to medium and simmer for 15-20 minutes. Garnish with cilantro and a squirt of lime juice.

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