

# INGREDIENTS

- 2 tbsp vegetable oil
- 200g boneless, skinless chicken thighs (sliced)
- 2-3 tbsp Thai yellow or red curry paste
- 1 tsp curry powder
- 4 cups chicken stock
- 2-3 Kaffir lime leaves
- 1-2 slices galangal (optional)
- 1 stalk lemongrass (crushed)
- 400g can coconut milk
- fish sauce (to taste, optional)

## TO SERVE

- Wonton wrappers (fried until crisp)
- Crispy Shallots
- Fresh coriander (chopped)
- Inoki mushrooms (fried, optional)
- Curry leaves (fried, optional)

# INSTRUCTIONS

1. Heat oil in a large pot over medium high heat. Add the garlic and ginger paste. Fry for 3-5 minutes, until fragrant. Add the yellow or red curry paste and cook until aromatic
2. Add kaffir lime leaves, lemongrass and galangal to the curry. Reduce the heat to low then add the coconut milk and bring to a boil. Now add the stock and simmer. Lastly add the chicken and season with a little fish sauce or salt
3. Meanwhile heat a small pot of oil. Slice wonton wrappers and gently fry in oil, remove, and set aside. Add mushrooms fry until golden, remove and set aside. Fry curry leaves, remove and set aside
4. Meanwhile, loosen the noodles according to package instructions
5. To serve, divide the noodles among 4 bowls. Cover with chicken and broth and garnish with crispy shallots, lime wedges, fried noodles, coriander, curry leaves and Inoki mushrooms if using



## Kao Soi (Thai Soup)



4 servings



60 minutes

Brett's all-time favourite comfort food, this fragrant tasty soup is sure to get your taste buds tingling.

A number of the ingredients (especially the garnishes) are optional, and while they add great flavour and texture you don't have to add them if you don't have them at home or don't want to purchase them.