



## Thai Chicken & Coconut Milk Soup

Serves 6

### Ingredients

- 4 ounces cellophane noodles
- 6 cups low-sodium chicken broth
- 1–2 red Thai (or serrano) peppers, seeded and finely chopped (plus slices for garnish)
- 3 cloves garlic, chopped
- 1 tablespoon grated ginger
- 1 teaspoon grated lemon zest
- 2 teaspoons grated lime zest
- 1 Tbs. Thai red curry paste
- ¼ cup lime juice
- 4 tablespoons Thai fish sauce, divided
- ½ pound shiitake mushrooms, sliced very thin (3 cups)
- 2 boneless, skinless chicken breasts (about 5 ounces each), cut into 2 1/2-inch-long by 1/4-inch-wide strips
- 1 can light coconut milk (preferably Trader Joe's)
- 2 (packed) cups baby spinach
- 2 tablespoons chopped cilantro (plus sprigs for garnish)

### Directions

1. Place noodles in a bowl; add enough warm water to cover and let sit until soft, about 15 minutes. Drain.
2. Combine broth, chillies, garlic, ginger, lemon zest, lime zest, lime juice, red curry paste and 3 tablespoon fish sauce in a medium saucepan. Season with salt. Bring to a simmer, add noodles and cook 3 minutes more.
3. Using tongs, transfer noodles to a bowl and cover with foil to keep warm. Add mushrooms to broth; season with salt, if desired; simmer 3 minutes more. Add chicken and coconut milk and simmer, stirring, until chicken is just cooked, about 3 minutes.
4. Stir in spinach until it begins to wilt, about 1 minute. Add chopped cilantro and season with remaining 1 tablespoon fish sauce. Using tongs, divide noodles among 4 bowls. Ladle soup into bowls and garnish with sprigs of cilantro and slices of chillies.

**Culinary Craftwork Offers Professionally Taught In-Home Cooking Classes, Cooking Class Parties & Catered Dinner Parties.**

Alyssa Salwen | Web [www.CulinaryCraftwork.com](http://www.CulinaryCraftwork.com) | Email [Alyssa@CulinaryCraftwork.com](mailto:Alyssa@CulinaryCraftwork.com) | Cell (408) 429-0999 | Office (408) 372-2074