

# Thai Chicken Soup

A Thai flavored soup with some fresh vegetables, ideal as a starter or a light dinner.

Preparation time: **20 min** + Cooking time: **40 min** = **Total time: 1h**

- 2 onions, minced
- 2 tb. olive oil
- 2 cloves of garlic, pressed
- 2 bell peppers, in stripes
- 500ml coconut milk
- 5 lime leaves
- 20 green pepper corns, finely chopped
- 2 cm galangal, grated
- 3 stems of lemongrass
- 2 tb. green curry paste
- 400g chicken breast
- 2 tb. curry powder (any mixture)
- ½ lime (juice)
- 250g cherry-tomatoes, halved
- coriander leaves, chopped
- Thai basil, chopped
- salt



## Simple Steps to Succeed

1. In a pan, brown the onions using 1 tb. of olive oil.
2. Add the pressed garlic, fry, then add the bell peppers.
3. Deglaze with water (or wine), then add the coconut milk.
4. To enhance the flavor of the lime leaf, cut its side as shown in the picture. Then add it to the soup, together with the pepper corns, lemongrass and galangal.
5. Add the green curry paste.
6. Cut the chicken breast into bite-sized pieces. Coat all sides with curry powder, then fry it in a frying pan with 1 tb. of olive oil until slightly brown. Then add it to the soup.
7. Let everything cook until the bell peppers are *al dente*. Then reduce heat, add the tomatoes.
8. Season with lime juice and salt.
9. Garnish with coriander and Thai basil leaves.

Serve with fresh bread.

