

Recipe for: Thai Chicken and Coconut Soup With Noodles

Ingredients

1 1/2 tablespoons cooking Oil
1 small onion, chopped
4 cloves garlic, minced
1 1/2 teaspoon ground coriander
1/2 teaspoon ground ginger
1/4 teaspoon fresh-ground black pepper
1/8 teaspoon cayenne
1 quart canned low-sodium chicken broth or homemade stock
2 cups canned unsweetened coconut milk
5 teaspoons Asian fish sauce
1 3/4 teaspoons salt
2 3-inch-long strips lime zest
1/2 pound egg fettuccine (I like to use a hardy egg noodle and about 1 pound)
1 pound boneless, skinless chicken breasts (about 3), cut into 1/4-inch slices
2 tablespoons lime juice
3 tablespoons cilantro (optional)

Directions

In a large pot, heat the cooking oil over moderately low heat. Add the onion and cook, stirring occasionally, until it is translucent, about 5 minutes. Add the garlic, coriander, ginger, black pepper, and cayenne: cook, stirring, for 30 seconds.

Add the broth, coconut milk, fish sauce, salt, and lime zest. Bring to a simmer, stirring occasionally. Reduce the heat and simmer, partially covered, for 10 minutes.

Meanwhile, in a large pot of boiling, salted water, cook the noodles until just done. Drain. Add the chicken to the soup and simmer until just done, about 1 1/2 minutes. Remove the pot from the heat and stir in the noodles, lime juice, and cilantro, if using.

Serve the soup in bowls with a fork and spoon.