

A Sutherland Belle

Ginger Chicken Meatballs Khao Soi

INGREDIENTS

- 1 pound ground chicken or turkey
- 2 green onions, finely, chopped, plus more for serving
- 1 tablespoon freshly grated ginger
- 2 cloves garlic, minced
- sea salt and freshly ground pepper
- 2 tablespoons extra-virgin olive oil
- 1 large head Bok choy, chopped
- 1/4 cup Thai red curry paste
- 2 (14-ounce) cans coconut milk, full fat
- 3 cups chicken broth
- 3 tablespoons fish sauce
- 1 tablespoon honey
- 1/4 cup each fresh cilantro and Thai or regular basil, chopped, plus more for serving
- 8 ounces rice noodles
- sliced limes and thinly sliced shallots, for serving
- chili oil, for serving

INSTRUCTIONS

1. Add the chicken, green onions, ginger, garlic, and a pinch of pepper to a bowl. Mix until just combined. Coat your hands with a bit of oil and roll the meat into tablespoon-size balls (will make 10-15 meatballs).
2. Heat a large pot over medium-high heat and add 2 tablespoons of oil. When the oil shimmers, add the meatballs and sear until crisp, about 4-5 minutes, turning them 2-3 times. Transfer everything to a plate.
3. To the same pot, add the remaining 1 tablespoon oil, and the curry paste. Cook until fragrant, about 2 minutes. Stir in the coconut milk, chicken broth, fish sauce, and honey.

Slide the meatballs and Bok choy back into the soup. Simmer over medium heat until the meatballs are cooked through, 5-8 minutes. Stir in the herbs.

4. Meanwhile, cook noodles according to package directions.

5. Divide the noodles between bowls and ladle the soup over. Top each bowl as desired with basil, green onions, shallots, lime juice, and chili oil.