

Thai Chicken Soup with Cauliflower and Bok Choy

INGREDIENTS

- 1 tablespoon olive oil
- 1 1/2 pounds boneless, skinless chicken breast, cut into 1-inch chunks
- Kosher salt and freshly ground black pepper, to taste
- 3 garlic cloves, minced
- 1 onion, diced
- 3 tablespoons red curry paste
- 1 tablespoon freshly grated ginger
- 6 cups low sodium chicken broth
- 1 (13.5-ounce) can coconut milk
- 1 head of cauliflower, cut into bite-size pieces
- ½ head of bok choy, diced into large pieces
- 1/2 (8-ounce) package rice noodles
- 1 tablespoon fish sauce
- 2 teaspoons brown sugar
- 3 green onions, thinly sliced
- 1/2 cup chopped fresh cilantro leaves
- 1/4 cup chopped fresh basil leaves
- 2 tablespoons freshly squeezed lime juice

INSTRUCTIONS

1. Heat olive oil in a large stockpot or Dutch oven over medium heat. Season chicken with salt and pepper, to taste. Add chicken to the stockpot and cook until golden, about 2-3 minutes; set aside.
2. Add garlic and onion. Cook, stirring occasionally, until tender, about 3-4 minutes.
3. Stir in red curry paste and ginger until fragrant, about 1 minute.
4. Stir in chicken broth and coconut milk, scraping any browned bits from the bottom of the pot.
5. Stir in chicken. Bring to a boil; reduce heat and cook, stirring occasionally, until reduced, about 10 minutes.
6. Add cauliflower and bok choy.
7. Stir in rice noodles, fish sauce, and brown sugar until noodles are tender, about 5 minutes.
8. Remove from heat; stir in green onions, cilantro, basil, and lime juice; season with salt and pepper, to taste.

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