

# Chicken Khao Soi

## with Crispy Wonton Noodles

Tonight we're cooking up khao soi, a Northern Thai favorite with Burmese influences. This soup achieves the perfect balance of sweet and savory with its coconut curry-based broth. We're filling ours with chicken, kale, fresh wonton noodles and more. And to top it off, we're pan-frying some of the noodles for a special crispy garnish. If there's not enough space in your pot to spread out all the noodles at once, be sure to fry them in batches instead—they need direct contact with the hot oil to develop the perfect crunch!



### Blue Apron Wine Pairing

Hungry Hollow Gewürztraminer 2014



## Ingredients

12 Boneless, Skinless Chicken Thighs  
¾ Pound Fresh Wonton Noodles  
1¼ Cups Light Coconut Milk  
2 Limes  
2 Scallions  
1 Bunch Kale

## Knick Knacks

3 Tablespoons Yellow Curry Paste  
2 Tablespoons Coconut Palm Sugar  
2 Tablespoons Soy Sauce  
1 1-Inch Piece Ginger

**Makes:** 4 servings | **Calories:** about 630 per serving  
**Prep Time:** 15 minutes | **Cook Time:** 25–35 minutes



For cooking tips & tablet view, visit [blueapron.com/recipes/fp243](https://blueapron.com/recipes/fp243)

Recipe #243



# Instructions

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1



## Prepare the ingredients:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Peel and finely chop the ginger. Cut off and discard the root ends of the scallions; thinly slice the scallions on an angle, separating the white bottoms and green tops. Remove and discard the kale stems; roughly chop the leaves. Quarter the limes. Pat the chicken dry with paper towels and chop into bite-sized pieces; place in a bowl. Season the chopped chicken with salt and pepper; toss to coat.

2



## Make the crispy noodles:

In a large pot, heat a thin layer of oil on medium-high until hot. Using your hands, gently separate the noodles. Add **¼ of the noodles** to the pot in a single, even layer. (If necessary, work in batches.) Cook, tossing occasionally to separate the noodles and coat them in oil, 2 to 4 minutes, or until lightly browned and crispy. Transfer to a paper towel-lined plate and immediately season with salt. Set aside in a warm place. Carefully discard any remaining oil and wipe out the pot.

3



## Brown the chicken:

In the pot used to make the crispy noodles, heat 2 teaspoons of olive oil on medium-high until hot. Add the **seasoned chicken** and cook, stirring occasionally, 8 to 10 minutes, or until browned.

4



## Add the aromatics:

Add the **ginger** and **white bottoms of the scallions** to the pot of chicken; season with salt and pepper. Cook, stirring occasionally, 30 seconds to 1 minute, or until softened and fragrant. Add **as much of the curry paste as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 30 seconds to 1 minute, or until the curry paste is toasted and fragrant.

5



## Finish the soup:

Add the **kale** to the pot of chicken and aromatics; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until wilted. Add the **palm sugar**, **soy sauce**, **coconut milk** (shaking the can just before opening) and **1 cup of water**. Reduce the heat to medium and simmer, stirring occasionally, 3 to 5 minutes, or until the chicken is cooked through and the liquid is slightly reduced in volume. Turn off the heat. Stir in **the juice of 4 lime wedges**; season with salt and pepper to taste.

6



## Cook the noodles & serve your dish:

While the soup simmers, add the **remaining noodles** to the medium pot of boiling water. Cook 2 to 4 minutes, or until tender. Drain thoroughly. Divide the cooked noodles and **finished soup** between 4 bowls. Top with the **crispy noodles**. Garnish with the **green tops of the scallions** and **remaining lime wedges**. Enjoy!