

Chicken Khao Soi

with Crispy Wonton Noodles

Chefs, this delicious northern Thai soup is the perfect fix for a cold winter night. Chicken, kale and fresh, springy wonton noodles form the base of our hearty soup, which gets enticing depth of flavor (and a hint of heat) from yellow curry paste. And for an irresistible garnish, we're pan-frying some of the wonton noodles, to lend satisfying crunch to every bite.

Blue Apron Wine Pairings

Vinum Riesling, 2015

Scharf Farms Pinot Gris, 2015



Ingredients

- 2 Boneless, Skinless Chicken Breasts
- 6 Ounces Fresh Wonton Noodles
- 1 Bunch Kale
- 1 Lime
- 1 Yellow Onion

Knick Knacks

- 2 Tablespoons Yellow Curry Paste
- 1 1-Inch Piece Ginger
- 1 Tablespoon Sugar
- ¼ Cup Coconut Milk Powder

Makes: 2 servings

Prep Time: 15 minutes | **Cook Time:** 20–30 minutes

1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Peel and thinly slice the onion. Peel and mince the ginger. Remove and discard the kale stems; thinly slice the leaves. Using a peeler, remove the green rind of the lime, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter the lime. In a bowl, combine the **coconut milk powder** and **1 ¾ cups of water**; whisk until smooth. Pat the chicken dry with paper towels; chop into bite-sized pieces and transfer to a bowl.

2



Make the crispy noodles:

In a large, high-sided pan (or pot), heat a thin layer of oil on medium-high until hot. Using your hands, carefully separate the noodles. Once the oil is hot enough that a noodle sizzles immediately when added, add **¼ of the noodles** to the pan in a single, even layer. Cook, tossing occasionally to separate the noodles and coat them in oil, 2 to 3 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 excess oil and wipe out the pan.

3



Brown the chicken:

Season the **chopped chicken** with salt and pepper; toss to coat. In the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned chicken and cook, stirring occasionally, 4 to 6 minutes, or until browned on all sides.

4



Add the aromatics:

Add the **onion** and **ginger** to the pan; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, 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 fragrant and thoroughly combined.

5



Finish the soup:

Add the **kale** to the pan and season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until wilted. Add the **sugar** and **coconut milk powder mixture** (whisking just before adding); season with salt and pepper. Reduce the heat to medium and cook, stirring occasionally, 3 to 5 minutes, or until the liquid is slightly reduced in volume and the chicken is cooked through. Turn off the heat. Stir in the **lime zest** and the **juice of 2 lime wedges**; season with salt and pepper to taste.

6



Cook the noodles & plate your dish:

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