

Chicken Khao Soi

with Crispy Wonton Noodles

Chefs, this delicious northern Thai meal is the perfect fix for a cold night. Juicy chicken, hearty kale and fresh, springy wonton noodles form the base of the khao soi, which gets enticing depth and pleasant heat from yellow curry powder (known for its milder flavor and lighter color). For an irresistible garnish, we're pan-frying some of the wonton noodles, lending 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 Coconut Palm 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 lime rind, 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 3/4 cups of water**; whisk until smooth. Pat the chicken dry with paper towels; chop into bite-sized pieces and transfer to a bowl. Thoroughly wash your hands after handling the chicken.

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 **1/4 of the noodles** 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 khao soi:

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 khao soi 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 khao soi**. Garnish with the **crispy noodles** and **remaining lime wedges**. Enjoy!