Spicy Thai Chicken Noodle Soup
with Red Curry & Mushrooms

Chicken noodle soup never fails to satisfy us. The wholesome combination of chicken, noodles and vegetables in a savory broth is endlessly nourishing. Here, we’re serving up a Thai take on the classic dish, using red curry paste. The addition of Worcestershire sauce to the broth adds a piquant note, which balances the earthiness of the mushrooms. Topped with cilantro and scallions, this dish is a whole new take on comfort food.

Ingredients

- 8 Ounces Chopped Chicken Thighs
- 3 1/2 Ounces Canton Noodles
- 4 Ounces White Mushrooms
- 3 Cloves Garlic
- 2 Scallions
- 1 Green Bell Pepper
- 1 Lime
- 1 Bunch Cilantro

Knick Knacks

- 3 Tablespoons Chicken Demi-Glace
- 2 Tablespoons Red Curry Paste
- 2 Teaspoons Vegetarian Worcestershire Sauce
- 1 1-Inch Piece Ginger

Makes 2 Servings
About 565 Calories Per Serving
Cooking Time: 25 to 35 minutes

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Prepare the ingredients:
Wash and dry the fresh produce. Quarter the mushrooms. Peel and mince the garlic and 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. Cut out and discard the stem, ribs and seeds of the bell pepper; thinly slice the bell pepper. Using a peeler, remove the green rind of the lime, avoiding the white pith; mince to get 2 teaspoons of zest (or use a zester). Quarter the lime. Pick the cilantro leaves off the stems; discard the stems.

Brown the chicken:
Pat the chicken dry with paper towels and season with salt and pepper. In a medium pot, heat 2 teaspoons of oil on medium-high until hot. Add the seasoned chicken and cook, stirring occasionally, 4 to 6 minutes, or until browned on all sides. Transfer to a plate, leaving any browned bits (or fond) in the pot.

Cook the vegetables:
Add 2 teaspoons of oil to the pot of reserved fond; heat on medium-high until hot. Add the mushrooms and cook, stirring occasionally, 2 to 4 minutes, or until browned. Add the bell pepper; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until the bell pepper has softened slightly. Add the garlic, ginger, white bottoms of the scallions and lime zest. Cook, stirring frequently, 30 seconds to 1 minute, or until fragrant.

Make the broth & add the chicken:
To the pot of vegetables, 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 toasted and fragrant. Add the chicken demi-glace, Worcestershire sauce and 5 cups of water. Stir in the browned chicken (along with any juices from the plate). Heat to boiling on high. Once boiling, reduce the heat to medium and simmer, stirring occasionally, 5 to 7 minutes, or until slightly reduced in volume.

Add the noodles:
Add the noodles to the pot of soup. Cook, stirring occasionally, 2 to 3 minutes, or until the noodles are tender. Turn off the heat and stir in the juice of 2 lime wedges; season with salt and pepper to taste.

Plate your dish:
Divide the soup between 2 bowls. Garnish with the cilantro, green tops of the scallions and remaining lime wedges. Enjoy!