

Thai-inspired
Chicken Noodle Soup

Stock

2 tablespoons of olive oil
1 Onion, chopped
4-6 cloves of garlic, chopped
2 inches of fresh ginger, grated
2 inches of fresh turmeric, grated (or one teaspoon of ground turmeric)
Chicken carcass, or chicken pieces
6 cups of water

(if you have any old carrots or celery lying around, roughly chop them and add them too. You could also add a bay leaf, some whole peppercorns or some smashed lemongrass to the pot for extra flavour)

Heat oil in a large saucepan. Gently sweat onion until it's soft. Add garlic, ginger and turmeric and fry for another few minutes. Add water and chicken pieces (and any other bits mentioned above) and simmer for 4 hours.

Strain, reserving stock. This can be refrigerated for up to three days.

Soup

2 Tablespoons of olive oil
2 inches of ginger, grated
2 cloves of garlic, finely chopped
1 onion, finely chopped
500-800g Chicken breast, chopped
1 teaspoon thai red curry paste (or to taste)
1 teaspoon fish sauce
Prepared stock (above, or from a box)
Handful of shiitake mushrooms, sliced
1 400ml can of coconut milk
Rice noodles
Juice of half a lime

Heat oil in a large saucepan. Fry up the onions until soft, then add the ginger and garlic and stir for another couple of minutes. Add a teaspoon of thai red curry paste and 1 teaspoon of fish sauce. Stir through and fry for a further few minutes. Add the stock and bring to a boil. Reduce to simmer for 10 about minutes. Add the chicken pieces and bring back to a boil. Reduce to simmer again, adding the mushrooms. Let it simmer for 15 to 20 minutes and then add the noodles and allow to cook for the required time. (the ones we get only take about 3 minutes or so). Add the coconut milk and lime juice and gently reheat.

Serve ! Garnish with slices of lime and/or coriander leaves.