

Thai Chicken Noodle Soup

with Yellow Curry & Mushrooms

PREP TIME: 15 minutes

COOK TIME: 25-35 minutes

SERVINGS: 4

A staple of Thai cooking, tom kha gai is a warming combination of chicken, zingy makrut lime leaves, citrusy lemongrass, hot chiles and galangal (a ginger relative)—all mellowed out by a rich, coconut-based broth. Our version of the classic uses yellow curry paste, which lends the soup the concentrated flavors of these traditional aromatics. For extra heartiness, we're adding rice noodles, mushrooms and bok choy to the mix, transforming it into an exciting take on chicken noodle soup.



BLUE APRON WINE PAIRING:

Westmount Pinot Gris, 2015

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Ingredients



1 1/8 lbs
SLICED CHICKEN
BREAST



7 oz
VERMICELLI RICE
NOODLES



6 oz
CREMINI
MUSHROOMS



1/2 lb
BABY BOK CHOY



1
SCALLION



2
CARROTS



1
LIME

KNICK KNACKS:



1 Tbsp
SUGAR



1 Tbsp
GOLDEN
MOUNTAIN SAUCE



1/2 cup
COCONUT MILK
POWDER



1 1/2 Tbsp
YELLOW CURRY
PASTE



1 Tbsp
SESAME OIL



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1 Prepare the ingredients:

- Wash and dry the fresh produce.
- Heat a large pot of salted water to boiling on high.
- Thinly slice the mushrooms.
- Peel the carrots; thinly slice on an angle.
- Cut off and discard the root end of the scallion; thinly slice, separating the white bottom and green top.
- Cut off and discard the root ends of the bok choy; thinly slice the leaves and stems.
- In a bowl, combine the **coconut milk powder** and **1 cup of water**; whisk until smooth.
- Quarter the lime.

2 Brown the mushrooms:

- In a large, high-sided pan (or pot), heat 1 tablespoon of olive oil on medium-high until hot.
- Add the **mushrooms** and cook, stirring occasionally, 4 to 6 minutes, or until lightly browned and slightly softened.

3 Add the aromatics:

- To the pan, add the **carrots**, **white bottom of the scallion** and **as much of the curry paste as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper.
- Cook, stirring frequently, 2 to 3 minutes, or until slightly softened and fragrant. Transfer to a plate. Rinse and wipe out the pan.

4 Cook the chicken:

- Pat the **chicken** dry with paper towels; season with salt and pepper.
- In the same pan, heat 1 tablespoon of olive oil on medium-high until hot.
- Add the seasoned chicken. Cook, stirring occasionally, 4 to 6 minutes, or until browned and cooked through.

5 Make the broth:

- To the pan, add the **cooked mushrooms and aromatics**, **bok choy**, **Golden Mountain sauce**, **sugar**, **coconut milk powder mixture** (whisking just before adding) and **2 cups of water**; season with salt and pepper.
- Cook, stirring occasionally, 8 to 10 minutes, or until the liquid is slightly reduced in volume. Turn off the heat and season with salt and pepper to taste.

6 Cook the noodles & serve your dish:

- While the broth cooks, add the **noodles** to the pot of boiling water and cook, stirring gently to separate, 5 to 7 minutes, or until tender.
- Turn off the heat. Drain thoroughly and rinse under warm water for 30 seconds to 1 minute to prevent sticking. Return to the pot and add the **sesame oil**; toss to coat.
- Divide the dressed noodles between 4 bowls. Top with the **cooked chicken**, **vegetables and broth**. Garnish with the **green top of the scallion**. Serve with the **lime wedges** on the side. Enjoy!