

Khao Soi



Khao soi or khao soy is a Burmese-influenced dish served widely in northern Laos and northern Thailand. A simple curry paste gives this northern Thai-inspired coconut soup surprising depth of flavor.

Ingredients

Brown Onion, sliced
Beansprouts
Plain Flour
Coconut Milk
Rice Noodles
Red Curry Paste
Green Capsicum, julienne
Red Onion, finely chopped

Garlic, chopped
Baby Corn
Green Beans
Lime, juiced
Brown Sugar
Vegetable Stock



Pantry Items

Vegetable Oil
Salt and Pepper

Livefreshr Cookline

- 0 ----- Bring a saucepan of **water** to the boil and add the **chicken stock**. Bring to the boil and stir to dissolve.
- 0.5 ----- Peel and finely chop the **red onion** and **garlic**. Peel and slice the **brown onion**.
- 2.5 ----- **Julienne** the green capsicum.
- 3.5 ----- Trim the **green beans** and juice the lime.
- 5 ----- Heat a 1/3 of the **oil** in a frying pan/wok and add the **red onion** and **garlic**. Fry until fragrant.
- 7 ----- Add the **curry paste** and the **stock*** to the **onion** and stir until dissolved.
- 8 ----- Add the **green capsicum, baby corn** and **green beans**.
- 10 ----- Add the **coconut milk** and stir through until well combined.
- 11.5 ----- Add the **sugar** and **lime juice** and stir through.
- 12.5 ----- Bring the **soup** to the boil and add the **noodles**.
- 13.5 ----- Heat the remaining **oil** over high heat in another pan.
- 14 ----- In a bowl, coat the **brown onion** in the **plain flour** and then place carefully in the **oil** to fry until golden brown.
- 16 ----- Remove the **brown onion** and place on paper towel to drain.
- 17 ----- Distribute the **noodles** and **soup** among serving bowls.
- 19 ----- Garnish with **bean sprouts** and **fried onion**.

