



Chicken Khao Soi

with Crispy Rice Noodles & Bok Choy



30-40min



2 Servings

Khao soi is a Thai noodle soup made with a rich coconut and red curry base. In this version, tender chicken breast strips, aromatics, and crisp bok choy simmer in the flavorful broth. We add some of the rice noodles to the soup and fry the remaining –this is where the magic happens! The noodles puff up and create a delightfully crunchy and airy topping.

What we send

- 1 yellow onion
- ½ lb baby bok choy
- ¼ oz fresh cilantro
- 1 pkg rice noodles
- 2 (1 oz) Thai red curry paste ⁶
- 2 pkts chicken broth concentrate
- 2 (¾ oz) pkts coconut milk powder ^{7,15}
- ½ oz fish sauce ⁴
- ½ lb pkg chicken breast strips
- 1 lime

What you need

- kosher salt
- neutral oil
- sugar

Tools

- medium saucepan
- small pot

Allergens

Fish (4), Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 800kcal, Fat 25g, Carbs 91g, Protein 43g



1. Prep ingredients

Bring a medium saucepan of **salted water** to a boil. Halve and thinly slice **½ of the onion** (save rest). Trim stem ends from **bok choy**, rinse to remove any grit, and cut crosswise into 1-inch pieces.

Pick **cilantro leaves** from **stems**; finely chop stems, keeping leaves whole. Break **10 of the rice noodles** into 2-inch pieces; keep remaining whole. Line a plate with paper towels.



4. Simmer soup

To pot with **curry paste**, add **all of the chicken broth concentrate and coconut milk powder, fish sauce, 2 cups water**, and **2 teaspoons sugar**; whisk to combine.

Add **chicken**, then bring **soup** to a boil. Simmer, covered, over medium-low heat, until chicken is cooked through, about 5 minutes. Season with **½ teaspoon salt**



2. Fry noodles

Heat **2 tablespoons oil** in a small pot over medium-high until shimmering. Add **noodle pieces** and fry, stirring frequently, until noodles are puffed, doubled in size, and golden brown, 1–2 minutes.

Use a slotted spoon to transfer fried noodles to prepared plate and sprinkle with **salt**. Set crispy noodles aside until ready to serve.



5. Cook remaining noodles

While **soup** simmers, add **remaining uncooked noodles** to saucepan with boiling **salted water**. Cook, stirring to prevent sticking, until al dente, 6–8 minutes. Drain noodles and spoon into serving bowls.



3. Start soup

To same pot, add **half of the sliced onions**; reduce heat to medium. Cook, stirring frequently, until golden brown, 2–4 minutes.

Immediately add **all of the red curry paste** and **cilantro stems**. Cook, stirring constantly, until curry paste is very fragrant, about 1 minute.



6. Finish & serve

Add **bok choy** to **soup**; simmer, covered, until bok choy is crisp-tender, 1–2 minutes. Cut **lime** into wedges.

Ladle **soup** into bowls with **noodles** and top with **crispy noodles, remaining sliced onions**, and **whole cilantro leaves**. Serve **soup** with **lime wedges** on the side for squeezing over. Enjoy!