

Crockpot Thai Coconut Chicken Soup - A Comforting, Spicy-Sweet Classic

There's something magical about a soup that's both comforting and exciting. This



METHOD

Slow cooker

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INGREDIENTS

Main Ingredients:

1 lb boneless, skinless chicken breasts

4 cups chicken broth

1 can (14 oz) coconut milk

Seasonings & Sauces:

2 tablespoons red curry paste

1 tablespoon fish sauce

1 tablespoon soy sauce (optional)

Juice of 1 lime

1 teaspoon brown sugar

Vegetables & Aromatics:

1 cup mushrooms, sliced

1 red bell pepper, thinly sliced

2 cloves garlic, minced

1 inch fresh ginger, grated

2-3 green onions, chopped

$\frac{1}{8}$ cup cilantro, chopped (for garnish)

1 small red chili or chili flakes (optional)

DIRECTIONS

1. ? Step 1: Load the Crockpot: Add chicken breasts, chicken broth, coconut milk, red curry paste, fish sauce, soy sauce, brown sugar, garlic, ginger, mushrooms, and red bell pepper to the slow cooker.
2. ? Step 2: Cook: Cover and cook on LOW for 6-7 hours or HIGH for 3-4 hours, until the chicken is tender and fully cooked.
3. ? Step 3: Shred the Chicken: Remove the chicken, shred it with two forks, and return it to the pot. Stir to combine.
4. ? Step 4: Finish with Fresh Flavor: Stir in lime juice, green onions, and optional chili flakes. Taste and adjust seasoning if needed.
5. ? Step 5: Garnish and Serve: Ladle into bowls and garnish with fresh cilantro and extra lime wedges.

SWAPS & NOTES

Chicken: Chicken thighs can be used for extra juiciness.

Vegetarian Version: Sub chicken with tofu and use veggie broth.

Coconut Milk: Full-fat is best for richness, but light coconut milk works if you want a lighter broth.

Mushrooms: Shiitake or cremini bring umami, but any sliced mushrooms will do.

TIPS FOR SUCCESS

Don't skip the lime juice: It brightens and balances the richness of the coconut milk.

Shred chicken gently: It'll be very tender-use tongs or two forks.

Make it a meal: Serve over jasmine rice or rice noodles for a heartier bowl.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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