

## Red Curry Dumpling Soup: A Cozy, Thai-Inspired Bowl of Bold Flavor

This soup is a beautiful fusion of comfort and spice. You get:



**TIME**  
**30 min**

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**ChefManiac**

### INGREDIENTS

- 1 tablespoon vegetable oil
- 1 onion, diced
- 3 cloves garlic, minced
- 1 tablespoon fresh ginger, minced
- 3 tablespoons red curry paste
- 4 cups chicken or vegetable broth
- 1 can (14 oz) coconut milk
- 1 cup snap peas, trimmed
- 1 red bell pepper, thinly sliced
- 1 cup cooked dumplings (store-bought or homemade)
- 2 tablespoons soy sauce
- Fresh cilantro and lime wedges, for garnish

### DIRECTIONS

1. ? 1. SautØ the Aromatics: Heat the vegetable oil in a large pot over medium heat. Add the diced onion and cook for about 5 minutes until translucent. Stir in the garlic and ginger, cooking for another minute until fragrant.
2. ? 2. Add the Curry Paste: Stir in red curry paste and cook for 1-2 minutes, letting the flavors bloom and intensify. The mixture should be aromatic and slightly glossy.
3. ? 3. Add Broth and Coconut Milk: Pour in the chicken or vegetable broth and coconut milk. Stir well and bring to a gentle simmer. This forms the creamy, flavorful base of the soup.
4. ? 4. Add the Veggies: Toss in the snap peas and sliced red bell pepper. Simmer for 3-4 minutes until veggies are crisp-tender.
5. ? 5. Add Dumplings and Season: Stir in the cooked dumplings and soy sauce. Let them heat through gently, soaking up the broth's flavor. Adjust seasoning if needed.
6. ? 6. Serve and Garnish: Ladle into bowls and top with fresh cilantro and a wedge of lime. Squeeze lime over the top just before serving for a citrusy pop.

### SWAPS & NOTES

Dumplings : Any cooked variety will work-chicken, veggie, pork, gyoza-style, or even wontons.

Heat level : Adjust the red curry paste to taste; 2 tablespoons for mild, 3+ for spicy.

Vegetables : Swap in bok choy, mushrooms, or shredded carrots if that's what you've got.

Protein boost : Add shredded chicken or tofu cubes for a heartier soup.

## TIPS FOR SUCCESS

Use a good quality red curry paste -it makes all the difference.

Don't overcook the dumplings-they're already cooked and just need to be warmed through.

If prepping ahead, keep the dumplings separate and add them just before serving to prevent sogginess.

Add a teaspoon of peanut butter with the curry paste for a Thai peanut-style variation.

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

Original recipe: <https://chefmaniac.com/red-curry-dumpling-soup-a-cozy-thai-inspired-bowl-of-bold-flavor/>