

Spicy Thai Chicken Soup with Coconut Milk - Easy, Creamy, and Fragrant

Spicy Thai Chicken Soup with Coconut Milk and Red Curry



TIME
40 min

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INGREDIENTS

- 400g chicken breast, cut into pieces
- 400ml coconut milk
- 1 tbsp red curry paste
- 1 litre chicken stock
- 1 tbsp fish sauce
- 1 tbsp soy sauce
- 1 tbsp vegetable oil
- 2 cloves garlic, minced
- 1 piece fresh ginger (about 3cm), grated
- 1 stalk lemongrass, halved
- 200g mushrooms, sliced
- 1 carrot, julienned
- Juice of half a lime
- Fresh coriander leaves, for garnish
- 1 red chili, sliced (optional for extra heat)

DIRECTIONS

- 1. Heat the Oil:** In a large saucepan, heat vegetable oil over medium heat. Add garlic, ginger, and red curry paste. SautØ for 2-3 minutes until fragrant and the curry paste has darkened slightly.
- 2. Cook the Chicken:** Add the chicken pieces to the pan. Stir and cook just until lightly browned-about 3-4 minutes.
- 3. Add Liquids & Simmer:** Pour in the chicken stock and coconut milk. Add the lemongrass stalk. Bring to a boil, then reduce the heat and let simmer.
- 4. Add Vegetables:** Add the mushrooms and carrots. Simmer for 15 minutes until vegetables are tender and the chicken is fully cooked.
- 5. Season the Soup:** Add fish sauce, soy sauce, and lime juice. Taste and adjust the seasoning-more lime for brightness, more curry for heat.
- 6. Final Touches:** Remove the lemongrass. Serve hot, garnished with fresh coriander and sliced chili if desired.

SWAPS & NOTES

& Ingredient Swaps Protein: Sub tofu or shrimp if you'd like a pescatarian or vegetarian version.

Coconut Milk: Use full-fat for the creamiest result.

Light coconut milk can be used for a lower-calorie option.

Red Curry Paste: Store-bought is easy, but homemade delivers deeper flavor if you have time.

TIPS FOR SUCCESS

Slice thin: Keep chicken and veggies evenly sliced for uniform cooking.

Don't skip the lemongrass: It adds essential citrusy aroma-crush it lightly before adding for extra flavor.

Garnish fresh: The coriander and chili go on last for brightness and punch.

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

Original recipe: <https://chefmaniac.com/spicy-thai-chicken-soup-with-coconut-milk-easy-creamy-and-fragrant/>