

Spicy Thai Chicken Soup with Coconut Milk & Red Curry: Easy & Flavorful

Spicy Thai Chicken Soup with Coconut Milk and Red Curry



TIME
2-3 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

400g chicken breast, cut into bite-sized pieces
400ml coconut milk (full-fat recommended)
1 tbsp red curry paste
1 litre chicken stock (low-sodium recommended)
1 tbsp fish sauce
1 tbsp soy sauce
1 tbsp vegetable oil
2 cloves garlic, minced
1 piece fresh ginger (about 3cm or 1.5 inches),
grated
1 stalk lemongrass, halved lengthwise and lightly
bruised
200g mushrooms, sliced (cremini or white button)
1 carrot, julienned or thinly sliced
Juice of half a lime
A few fresh coriander leaves (cilantro), to garnish
1 red chilli (optional for extra heat), thinly
sliced

Swaps and Notes:

Chicken Breast: Boneless, skinless chicken thighs can be used for extra juiciness. You can also use cooked, shredded chicken for even faster prep (add it during the simmering stage).

Coconut Milk: Full-fat coconut milk from a can will yield the creamiest, richest soup. Lite coconut milk can be used for a lighter version.

Red Curry Paste: Brands vary in spice level. Start with 1 tablespoon and add more to taste if you prefer more heat. Good quality red curry paste is essential for authentic flavor.

Chicken Stock: Low-sodium chicken stock allows you to control the saltiness. Vegetable stock can be used for a vegetarian version (omit fish sauce or use vegetarian fish sauce).

Fish Sauce: This is crucial for authentic Thai flavor and umami. Do not omit unless necessary for dietary reasons (use tamari or extra soy sauce if so).

Lemongrass: Bruising the stalk (gently smash it with the back of a knife) helps release its aromatic oils. You'll remove it before serving.

Mushrooms & Carrot: Cremini or white button mushrooms are great. Julienne carrots or thinly slice them for quick cooking and visual appeal.

Other vegetables like bell peppers, snow peas, or baby corn can be added.

Lime Juice: Fresh lime juice is essential for brightening the soup's flavor.

Coriander Leaves (Cilantro) & Red Chilli: Fresh garnishes add a burst of freshness and optional heat.

DIRECTIONS

1. Let's get this vibrant and flavorful : Spicy Thai Chicken Soup simmering!
2. Heat the : Oil & SautØ Aromatics: In a large saucepan or Dutch oven, heat the 1 tablespoon of vegetable oil over medium heat. Once hot, add the minced garlic, grated fresh ginger, and 1 tablespoon of red curry paste. SautØ for 2-3 minutes, stirring constantly, until the aromatics are wonderfully fragrant and the curry paste is well-dissolved in the oil. This step helps to bloom the spices.
3. Cook the : Chicken: Add the bite-sized chicken pieces to the saucepan. Brown them lightly on all sides, stirring occasionally, for about 3-5 minutes. The chicken doesn't need to be cooked through at this stage, just lightly browned.
4. Add : Liquids and Simmer: Pour in the 1 litre of chicken stock and the 400ml of coconut milk. Add the halved and lightly bruised lemongrass stalk. Bring the mixture to a boil over medium-high heat, then immediately reduce the heat to low. Cover the saucepan and let the soup gently simmer for 5-7 minutes, allowing the flavors to meld.
5. Add : Vegetables: Add the sliced mushrooms and julienned carrots to the saucepan. Let the soup continue to simmer, covered, for an additional 15 minutes, or until the vegetables are tender-crisp and the chicken is fully cooked through.
6. Season the : Soup: Remove the saucepan from the heat. Stir in the 1 tablespoon of fish sauce, 1 tablespoon of soy sauce, and the juice of half a lime. Taste the soup and adjust the seasoning according to your preference with additional salt, fish sauce, or lime

juice if needed.

7. Final : Touches: Carefully remove the lemongrass stalk from the soup before serving. Ladle the hot soup into bowls. Garnish generously with fresh coriander leaves (cilantro) and, if desired, a few slices of fresh red chili for extra heat and a beautiful presentation.

SWAPS & NOTES

Chicken Breast: Boneless, skinless chicken thighs can be used for extra juiciness.

You can also use cooked, shredded chicken for even faster prep (add it during the simmering stage).

Coconut Milk: Full-fat coconut milk from a can will yield the creamiest, richest soup.

Lite coconut milk can be used for a lighter version.

TIPS FOR SUCCESS

Bloom the Curry Paste: SautØing the red curry paste with garlic and ginger helps to release its full aroma and flavor.

Bruise Lemongrass: Gently bruising the lemongrass stalk helps release its aromatic oils into the soup.

Remember to remove it before serving!

Don't Overcook Chicken: Chicken breast can dry out easily.

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

Original recipe: <https://chefmaniac.com/spicy-thai-chicken-soup-with-coconut-milk-red-curry-easy-flavorful/>