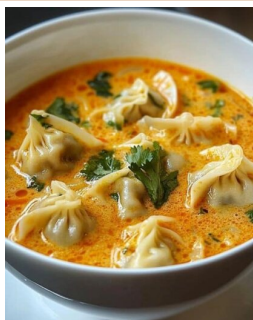


Easy Red Curry Dumpling Soup: A 20-Minute Weeknight Comfort Meal

The Ultimate Comfort in a Bowl: Why This Red Curry Dumpling Soup is a Weeknight Game Changer



TIME
4 min

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INGREDIENTS

1 tbsp Vegetable Oil: For sautéing the aromatics.
1 Onion: Diced finely to build the base flavor.
3 Cloves Garlic: Minced (fresh is best here!).
1 tbsp Fresh Ginger: Minced or grated.
3 tbsp Red Curry Paste: Look for a high-quality Thai brand for the best heat.
4 cups Chicken or Vegetable Broth: Use low-sodium to control the saltiness.
1 can (14 oz) Coconut Milk: Full-fat provides the creamiest texture.
1 cup Snap Peas: Trimmed for a fresh, green crunch.
1 Red Bell Pepper: Sliced into thin strips.
1 cup Cooked Dumplings: Use your favorite store-bought brand or even leftovers from these Easy Cheese Stuffed Chicken Wontons.
2 tbsp Soy Sauce: For that essential umami depth.
Garnish: Fresh cilantro and lime wedges are non-negotiable!

DIRECTIONS

- 1. Sauté the Aromatics:** Heat the vegetable oil in a large heavy-bottomed pot over medium heat. Add the diced onion and sauté for about 5 minutes. You want them softened and translucent, not browned. Stir in the minced garlic and ginger, cooking for just 1 minute until the kitchen starts smelling amazing.
- 2. Toast the Curry Paste:** Stir in the red curry paste. This is a crucial step! Cooking the paste for 1-2 minutes allows the spices to "bloom" in the oil, intensifying the flavor.
- 3. Simmer the Base:** Pour in the broth and the coconut milk. Give it a good whisk to ensure the curry paste is fully incorporated into the liquid. Bring the mixture to a gentle simmer.
- 4. Add the Veggies:** Drop in your snap peas and red bell pepper. Simmer for about 3-4 minutes. You want the vegetables to be tender-crisp-bright in color and still holding a bit of a bite.
- 5. Add Dumplings and Seasoning:** Gently stir in your dumplings and the soy sauce. Let the soup simmer for another 2 minutes until everything is piping hot. Taste the broth; if it needs more salt, add a splash more soy sauce.
- 6. The Grand Finale:** Ladle the soup into deep bowls. Garnish generously with fresh cilantro and a lime wedge. Pro Tip: Squeeze the lime in right before your first bite to brighten the whole dish!

SWAPS & NOTES

of lemongrass, galangal, and chili without having to source ten different rare ingredients.

Texture Heaven: You have the crunch of the snap peas, the silkiness of the coconut milk, and the doughy goodness of the dumplings.

Versatility: You can use pork, chicken, or vegetable dumplings, making it easy to adapt for whoever is sitting at your table.

Garnish: Fresh cilantro and lime wedges are non-negotiable!

TIPS FOR SUCCESS

Don't Overcook the Dumplings: If you leave them simmering too long, the wrappers can become mushy.

Check the Coconut Milk: Give the can a good shake before opening, or stir it in a bowl if the fat has separated at the top.

Prep is Key: This soup moves fast once you start.

Have your veggies chopped and your cans opened before you turn on the stove.

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

Original recipe: <https://chefmaniac.com/easy-red-curry-dumpling-soup-a-20-minute-weeknight-comfort-meal/>