



Thai Chicken Noodle Soup

Recipe: Rebecca Miller · serves 4

This lighter take uses spiralized veggies and rice noodles, as well as our Vibrant Thai Basil Lemongrass Seasoning. Can be served hot or at room temperature.

Ingredients

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| 1 lbs. Boneless Skinless Chicken Breast, cut into thin strips | 6 cups Chicken Broth |
| 2 Tbs Vegetable Oil | 1 can (14 oz.) Coconut Milk |
| 3 Tbs Vibrant Seasoning | 2 Tbs Red Curry Paste |
| 4 cloves Garlic, minced | 1 Tbs Fish Sauce |
| 2 Tbs grated Ginger | 1 Tbs Soy Sauce |
| 1 Red Bell Pepper, sliced | 2 Tbs Brown Sugar |
| 1 cup sliced Mushrooms | 8 oz. Rice Noodles |
| 1 cup spiralized Zucchini | 1 Lime, cut into wedges |
| 1 cup spiralized Carrots | 1/4 cup chopped Fresh Cilantro |
| | Salt and Pepper to taste |

Method

1. In a large pot or Dutch oven, heat the vegetable oil over medium-high heat. Add the chicken strips and cook until browned and cooked through, about 5 minutes. Remove the chicken from the pot and set aside.
2. In the same pot, add the garlic, ginger, red bell pepper, and mushrooms. Cook for 2-3 minutes, stirring frequently.
3. Add the spiralized zucchini and carrots and cook for another 2-3 minutes until the vegetables are slightly softened.
4. Add the chicken broth, coconut milk, seasoning, red curry paste, fish sauce, soy sauce, and brown sugar to the pot. Stir to combine and bring the soup to a simmer.
5. Add the rice noodles to the soup and cook for 3-4 minutes until the noodles are tender.
6. Add the cooked chicken back into the pot and stir to combine. Taste the soup and add salt and pepper as needed.
7. Ladle the soup into bowls and garnish with lime wedges and chopped cilantro. Serve hot or at room temperature, and enjoy!

