

Thai red Curry Soup

Yield 4-6 bowls

Ingredients

4 1/2 cups chicken broth	2 cups shiitake mushrooms (sliced)
1 can coconut milk (full fat)	1 cup organic firm tofu (diced)
4 tablespoons red *Thai curry paste	3 cups baby bok Choy (sliced)
1 tablespoon toasted sesame oil	1 cup onion (sliced)
1 tablespoon tamari (Light and gluten free)	1 lb or 4 boneless, skinless chicken thighs (sliced into 3-4 slices)
1 tablespoon ginger (minced)	1-2 lime for juice (extra for serving)
1 tablespoon garlic (minced)	¼ cup fresh cilantro (roughly chopped)
2 Thai chili fresh (optional)	2 tablespoons coconut oil
1 tablespoon honey	
3" piece lemongrass (sliced in half)	

Method

Cut the chicken thighs into 3-4 pieces and toss with ½ teaspoon salt and 1 tablespoon of the Thai red curry. Set aside

In a large soup pot, melt the coconut oil and add the onion, sauté the onion until soft.

Add the chicken and cook for 2-3 minutes

Add the garlic, ginger, lemongrass, shiitake and the remainder of the Thai red chili paste. Sauté for a couple of minutes

Add the broth, coconut milk, honey, sesame oil and tamari.

Simmer for 25-30 minutes covered

Remove the lid and take it off the heat. Add the tofu, bok choy, lime juice and cilantro.

Serve immediately over cooked ramen noodles and extra lime wedges

I love to pour my soup over cooked [millet/brown rice Ramen noodles](#). You can add whatever vegetables or protein you would like to this, I just wanted to make it as simple as possible.

***I use Thai Kitchen Brand for my curry paste**

Honey and Vanilla

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