



BURMESE COCONUT NOODLE SOUP

SERVES 4 • With rich, hearty flavor and just a touch of zesty spice, this soup is perfect for taking the chill off on a cold winter night.

INGREDIENTS

- 1 lb. boneless chicken, cubed
- 6 Tbsp. fish sauce
- ¼ cup oil
- 3 Tbsp. ground onion
- 1 Tbsp. ground garlic
- ½ Tbsp. ground ginger
- ½ tsp. turmeric
- 1 Tbsp. chili flakes
- ½ cup chick pea flour
- 1 cup water
- 7 cups chicken stock
- 1½ cup coconut milk
- 4 lbs. narrow cut egg noodles, cooked

GARNISHES

- 4 hard boiled eggs, peeled and sliced
- 1 onion, soaked and finely sliced
- ½ cup chopped cilantro
- 2 limes quartered
- 12 oz. egg noodles, deep fried in one cup oil until crisp, drain, cool and crumbled into bite size pieces
- 7 Tbsp. chili flakes
- Fish sauce

DIRECTIONS

Marinate the chicken with the fish sauce for at least 15 minutes. Heat the oil in a large pan, stir fry the onion, garlic, ginger, and turmeric for 5 minutes. Stir in the chicken and chili flakes. Cover and cook over medium heat for 10 minutes. Stir occasionally to prevent chicken from sticking to the pan. In the meantime add the chick pea flour to the water and whisk to remove any lumps.

Add the chicken stock to the pan and bring to a boil. Reduce the heat, add the chick pea flour paste, stir, and cover and simmer for 10 more minutes. Add the coconut milk and simmer for 30-40 minutes, stirring occasionally until the sauce thickens slightly.

Arrange each garnish ingredient on a separate plate on the table around a central bowl of chicken and coconut soup.

To serve, take a portion of the cooked egg noodles, add a little of each garnish, a dash of fish sauce if desired and a generous helping of the chicken and coconut soup.