



# Pudding Pie

Cookery School

*Cookery parties and courses to suit all ages*

01295 713705 - Cook@puddingpie.co.uk - www.puddingpie.co.uk

## **Thai chicken noodle soup**

**serves 2-3**

1 litre chicken stock

150g thin rice noodles or vermicelli

150ml coconut milk

1 tbsp lemon grass, very finely chopped

3-4cm piece fresh ginger, peeled and sliced thinly, then cut into very thin strips

2 tbsp fish sauce

1 fresh long red chilli, de-seeded and cut into strips

1 tsp ground turmeric

1 tsp fresh tamarind, chopped finely into a paste

1 tsp soft brown sugar

2 tbsp lime juice

150g cooked chicken, shredded (approx)

250g Chinese leaf, finely shredded

2 tbsp chopped fresh coriander, to serve

- Heat the chicken stock in a suitable-sized pan and heat up.
- Cook the noodles as per the instructions on the packet).
- Add the remaining ingredients, except the Chinese leaf, to the pan and bring to the boil.
- When the chicken is piping hot, add the Chinese leaf, cook for about 2-3 minutes.
- Add the noodles (or divide the noodles between bowls and pour the soup over them).
- Taste for seasoning and adjust if necessary.
- Serve and sprinkle with the coriander.