

Thai Red Curry Noodle Soup

- 1 tablespoon olive oil
 - 1 1/2 pounds boneless, skinless chicken breast, cut into 1-inch chunks
 - Kosher salt and freshly ground black pepper, to taste
 - 3 garlic cloves, minced
 - 1 red bell pepper, diced
 - 1 onion, diced
 - 3 tablespoons red curry paste
 - 1 tablespoon freshly grated ginger
 - 6 cups low sodium chicken broth
 - 1 (13.5-ounce) can coconut milk
 - 1/2 (8-ounce) package rice noodles
 - 1 tablespoon fish sauce
 - 2 teaspoons brown sugar
 - 3 green onions, thinly sliced
 - 1/2 cup chopped fresh cilantro leaves
 - 1/4 cup chopped fresh basil leaves
 - 2 tablespoons freshly squeezed lime juice
1. Heat olive oil in a large stockpot or Dutch oven over medium heat. Season chicken with salt and pepper, to taste. Add chicken to the stockpot and cook until golden, about 2-3 minutes; set aside.
 2. Add garlic, bell pepper and onion. Cook, stirring occasionally, until tender, about 3-4 minutes.
 3. Stir in red curry paste and ginger until fragrant, about 1 minute.
 4. Stir in chicken broth and coconut milk, scraping any browned bits from the bottom of the pot.
 5. Stir in chicken. Bring to a boil; reduce heat and cook, stirring occasionally, until reduced, about 10 minutes.
 6. Stir in rice noodles, fish sauce and brown sugar until noodles are tender, about 5 minutes.
 7. Remove from heat; stir in green onions, cilantro, basil and lime juice; season with salt and pepper, to taste.
 8. Serve immediately.

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