

- SKS -

Chicken Khao Soi

source: Bon Appétit, serves 6-8

FOR THE KHAO SOI PASTE:

- 4 large dried New Mexico or guajillo chiles, stemmed, halved, seeded
- 2 medium shallots, halved
- 8 cloves garlic cloves
- 1 2" piece ginger, peeled, sliced
- ¼ cup chopped cilantro stems
- 1 tablespoon ground coriander
- 1 tablespoon ground turmeric
- 1 teaspoon curry powder

FOR THE SOUP:

- 2 tablespoons vegetable oil
- 2 14-oz. cans unsweetened coconut milk
- 2 cups low-sodium chicken broth
- 1½ lb skinless, boneless chicken thighs, halved lengthwise
- 1 lb Chinese egg noodles
- 3 tablespoons (or more) fish sauce (such as nam pla or nuoc nam)
- 1 tablespoon (packed) palm sugar or light brown sugar
- Kosher salt

FOR SERVING:

Sliced red onion, bean sprouts, cilantro sprigs, crispy fried onions or shallots, chili oil, and lime wedge

1 *Make the Khao Soi Paste:*

Place chiles in a small heatproof bowl, add boiling water to cover, and let soak until softened, 25–30 minutes.

- ### 2 *Drain chiles, reserving soaking liquid. Purée chiles, shallots, garlic, ginger, cilantro stems, coriander, turmeric, curry powder, and 2 Tbsp. soaking liquid in a food processor, adding more soaking liquid by tablespoonfuls, if needed, until smooth.*

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1 *Make the Soup:*

Heat oil in a large heavy pot over medium heat. Add khao soi paste; cook, stirring constantly, until slightly darkened, 4-6 minutes.

2 Add coconut milk and broth. Bring to a boil; add chicken.

3 Reduce heat and simmer until chicken is fork-tender, 20-25 minutes. Transfer chicken to a plate. Let cool slightly; shred meat.

4 Meanwhile, cook noodles according to package directions.

5 Add chicken, 3 Tbsp. fish sauce, and sugar to soup. Season with salt or more fish sauce, if needed. Divide soup and noodles among bowls and serve with toppings.