

45 minutes

Serves 4

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Ingredients

- 1/2 cup olive oil or 2 Tbsp (30ml) coconut oil
- 2cm knob fresh ginger, grated
- 4 cloves garlic, grated
- 1-2 stalks lemongrass, bruised
- 1 sachet (100g) Thai red or yellow curry paste
- 4 cups (1L) chicken bone broth ([click here for full recipe](#))
- 1 Tbsp (15ml) brown sugar
- 1 Tbsp (15ml) fish sauce
- Juice (60ml) and grated peel of 2 limes + wedges for serving
- 1 can (400ml) coconut milk
- Salt and milled pepper
- Shredded chicken from carcass (or 3 cooked breast fillets)

For serving:

- Vermicelli noodles
- Sliced red chilli
- Fresh coriander

Method

1. Heat oil in a pot over medium heat.
2. Add ginger, garlic and lemongrass and cook for 5 minutes, or until fragrant.
3. Stir in curry paste and cook for 2-3 minutes.
4. Add broth, sugar, fish sauce and lime juice and peel, and simmer for 10-15 minutes.
5. Pour in coconut milk, tip in chicken and simmer for another 10-12 minutes.
6. Season and stir through shredded chicken.

7. Serve with noodles, scattered with chilli and coriander and with lime wedges on the side.

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