

More than 1 hour

Serves 4

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Ingredients:

Basic broth:

- 1 packet (1kg) chicken feet
- 1 packet (1kg) chicken necks
- 1 (100g) chicken breast on the bone
- 1 onion, quartered
- 2cm knob ginger, sliced
- 5 stalks celery, sliced

Soup:

- 1 sachet (50g) Thai red curry paste
- 1 can (400g) coconut milk
- Salt and milled pepper
- Juice (120ml) of 4 limes or 1-2 lemons
- 1 cup (250ml) brown and wild rice, cooked (noodles work well too)
- 1 can (400g) corn kernels, drained
- Handful each baby spinach and mung bean sprouts
- 1 red pepper, thinly sliced (optional)
- Fresh coriander and lime wedges, for serving

Method:

1. Place broth ingredients into a pot and bring to the boil.
2. Reduce heat and simmer uncovered for 50-60 minutes, topping up with water and skimming foam off the surface if needed.
3. Strain broth – you should end up with about 1½-2L.
4. Shred chicken breast meat and set aside, then discard feet and necks or add to broth later, if you like.
5. Fry red curry paste in a pot for a minute, add broth, coconut milk and shredded chicken.

6. Season and boil for 5 minutes.
7. Return shredded chicken, feet and necks, if you like.
8. Add lime juice to taste.
9. Divide cooked rice, and corn between four bowls in little heaps.
10. Ladle soup into bowls and top with baby spinach, sprouts and red pepper, if using.
11. Serve with coriander and lime wedges on the side.