



Spicy Thai Chicken Noodle Soup

From bullcityfood.com

- 1 tbsp sesame oil (vegetable oil would also work)
- 2-3 cloves garlic, minced
- 2 inch piece of fresh ginger, grated
- 1 lbs. boneless skinless chicken thighs, cut into 1 inch cubes
- 1/2 tsp salt
- 1/4 tsp black pepper
- 1/2 cup chunky peanut butter
- 1 cup crushed tomatoes
- 2 tbsp fish sauce (or 1 tbsp soy sauce)
- 1 tbsp Sriracha
- 6 cups low sodium chicken or vegetable stock
- 12 oz bag of broccoli slaw (shredded broccoli and carrots)
- 10 oz bag shredded green cabbage
- 8 oz brown rice noodles
- 1 cup canned bean sprouts, rinsed and drained

In a large soup pot, heat oil over medium heat.

Season chicken with salt and pepper.

Add garlic, grated ginger and seasoned chicken to the hot oil, before oil starts to smoke.

Saute until the chicken is no longer pink on the outside, about 10 minutes.

Stir the peanut butter into the crushed tomatoes.

Add tomato/peanut butter mixture, fish sauce, Sriracha and stock to the pot.

Bring the mixture to a boil. (Comes to a boil quicker if you put the lid on the pot.)

Stir broccoli slaw into the soup, reduce heat back to medium and cook for about five minutes.

While broccoli is cooking, soak the rice noodles in hot water.

Drain the rice noodles and add them along with the green cabbage to the soup.

Cook for another 3-5 minutes.

Add a pinch of salt or a bit more fish stock if needed.

Turn the heat off and stir in the bean sprouts.

Top with more Sriracha, according to taste.