

Thai Chicken Zoodle Soup

Time: 30 min Serves: 6

Ingredients

- 1 T coconut oil
- ½ onion, chopped
- 1 lb chicken, chunked
- Salt and pepper
- 2 T green curry paste
- 1 T sriracha
- 2 cloves garlic
- 4 c chicken broth
- 2 c water
- 1 can (13.5 oz) coconut milk
- 1 red pepper, sliced into thin strips
- 2 T fish sauce
- ½ c chopped cilantro
- 2 medium zucchinis, spiralized (zoodles)
- Lime wedges



Instructions

1. Heat coconut oil in a large pot/wok over medium high heat. Add onion and chicken and stir-fry until onions are translucent and chicken is tender, 5-7 minutes. Season lightly with salt and pepper.
2. Add curry paste, sriracha, and garlic to chicken and onions and mix to combine. Let cook for 1-2 minutes.
3. Add chicken broth, water, and coconut milk and bring to a boil. Reduce heat to medium and add red peppers and fish sauce. Let simmer for 5-7 minutes for flavor development.
4. Add cilantro. Fill bowls halfway full with zoodles, ladle soup over zoodles, and serve with fresh lime wedges.