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## Thai Inspired Chicken Meatball Soup

Yield: 4 min Total Time: 45 min

Recipe from: <a href="https://www.recipeschoose.com/recipes/chicken-meatball-soup-indian-recipe">https://www.recipeschoose.com/recipes/chicken-meatball-soup-indian-recipe</a>

## **Ingredients:**

- 1 pound ground chicken
- 2 scallions medium, finely chopped
- 2 tablespoons cilantro chopped
- 3 cloves garlic minced
- 1 inch fresh ginger grated
- 2 tablespoons soy sauce divided gluten-free if needed
- 1 tablespoon cooking oil
- 2 large shallots thinly sliced
- 6 ounces shiitake mushrooms sliced
- 3 tablespoons Thai red curry paste
- 15 ounces unsweetened coconut milk can full fat
- 4 cups low sodium chicken stock
- 5 ounces baby spinach
- 1 lime
- rice noodles Cooked, or jasmine rice for serving,, see tip below
- 1 tablespoon cooking oil
- 2 large shallots
- 6 ounces shiitake mushrooms
- red curry paste
- 1 tablespoon soy sauce
- meatballs
- 4 cups low sodium chicken stock
- 3 tablespoons Thai red curry paste
- 15 ounces unsweetened coconut milk
- spinach
- lime juice
- salt
- rice noodles
- 1 lime
- 5 ounces baby spinach

## **Nutrition:**

Calories: 980 calories
Carbohydrate: 63 grams
Cholesterol: 100 milligrams

4. Fat: 72 grams5. Fiber: 11 grams6. Protein: 43 grams7. SaturatedFat: 47 grams8. Sodium: 1210 milligrams

9. Sugar: 8 grams

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