

Malaysian Chicken Noodle Soup

Yield: 5 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/malaysian-yellow-curry-recipe>

Ingredients:

- 1 whole chicken 3 to 3.5 lbs/ 1.4 to 1.8 kg.
- 2 inches ginger piece, cut into 1/2 inch slices and lightly smashed
- 1 onion large, cut in quarters
- 6 cloves garlic smashed
- 12 peppercorns white, crushed with mortar/pestle or side of knife
- 2 teaspoons kosher salt
- 1 pound rice noodles fresh, about 1/4 inch, 0.6 cm., 1.3 cm. wide
- 1/2 pound shrimp small
- 1/2 pound greens
- bok choy
- yu choy
- 2 scallions chopped
- 5 chilies each Thai bird, or other small hot chilies, sliced thinly, about 1/8inch, 0.3 cm. thick
- 1/4 cup soy sauce
- 1/4 teaspoon toasted sesame oil dark/

Nutrition:

1. Calories: 670 calories
2. Carbohydrate: 85 grams
3. Cholesterol: 200 milligrams
4. Fat: 11 grams
5. Fiber: 4 grams
6. Protein: 54 grams
7. SaturatedFat: 3 grams
8. Sodium: 2320 milligrams
9. Sugar: 2 grams

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