

Chicken Khao Soi

Yield: 6 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/khao-soi-pakistani-recipe>

Ingredients:

- 4 guajillo chiles or large dried New Mexico, stemmed, halved, seeded
- 1 shallots medium, halved
- 5 garlic cloves
- 2 inches ginger piece, peeled, roughly chopped
- 1/4 cup cilantro stems chopped
- 1 tablespoon ground coriander
- 1 tablespoon ground turmeric
- 1 teaspoon curry powder
- 2 tablespoons vegetable oil
- 28 ounces unsweetened coconut milk
- 2 cups chicken broth low-sodium
- 1 1/2 pounds skinless boneless chicken thighs
- 8 ounces Chinese egg noodles
- 1 tablespoon palm sugar packed, or light brown sugar
- kosher salt
- red onion optional
- bean sprouts optional
- cilantro sprigs optional
- lime optional
- jalapeno optional
- 3 tablespoons fish sauce optional

Nutrition:

1. Calories: 700 calories
2. Carbohydrate: 44 grams
3. Cholesterol: 75 milligrams
4. Fat: 47 grams
5. Fiber: 5 grams
6. Protein: 34 grams

7. SaturatedFat: 32 grams
 8. Sodium: 1780 milligrams
 9. Sugar: 8 grams
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