

# Vietnamese-Style Chicken Curry Soup

Yield: 8 min  
Total Time: 150 min

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

## Ingredients:

- 2 tablespoons vegetable oil
- 3 pounds chicken skin removed and cut into pieces
- 1 onion cut into chunks
- 2 shallots thinly sliced
- 2 cloves garlic chopped
- 1/8 cup fresh ginger root thinly sliced
- 1 stalk lemon grass cut into 2 inch pieces
- 4 tablespoons curry powder
- 1 green bell pepper cut into 1 inch pieces
- 2 carrots sliced diagonally
- 1 quart chicken broth
- 1 quart water
- 2 tablespoons fish sauce
- 2 kaffir lime leaves
- 1 bay leaf
- 2 teaspoons red pepper flakes
- 8 potatoes small, quartered
- 14 ounces coconut milk
- 1 bunch fresh cilantro

## Nutrition:

1. Calories: 560 calories
2. Carbohydrate: 52 grams
3. Cholesterol: 110 milligrams
4. Fat: 23 grams
5. Fiber: 9 grams
6. Protein: 45 grams

7. SaturatedFat: 12 grams
  8. Sodium: 570 milligrams
  9. Sugar: 6 grams
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