

Spicy Asian Chicken Noodle Soup

Ingredients:

- 1 chicken breast, skinless
- 6 cups chicken broth
- 2 tsp red curry paste
- 5 oz rice noodles
- 1 red bell pepper, thinly sliced
- 4 scallions, sliced
- 1/2 bunch cilantro
- 1 lime cut into wedges for serving

Directions:

In a medium saucepan, bring the chicken, broth and 2 cups water to a simmer. Lower the heat, cover and simmer until the chicken is cooked through, 30 minutes. Remove the chicken, let cool. Shred the meat, reserve. Bring liquid back to a boil and reduce by 1/3.

Whisk the curry paste into the broth and return to a simmer over medium-high heat. Add the noodles and bell pepper and cook until the noodles are just tender, about 3 minutes. Stir in the chicken.

Ladle the soup into bowls and top with scallions and cilantro leaves. Serve with lime wedges.

