



Thai-Style Green Curry Soup with Crispy Fried Egg

Time: 40 minutes

Serves: 4

Ingredients

- 4 Burnbrae Farms™ eggs
- 2 cups (500 ml) canola oil for frying, divided
- 1 lb (450 g) chicken thigh strips, boneless, skinless
- 4 oz (115 g) rice noodles (vermicelli or flat), cooked
- 14 oz (400 ml) coconut milk
- 1 cup (250 ml) chicken stock
- 4 tbsp (60 ml) green curry paste of your choice
- 1 (400 g) large carrot, sliced
- ½ lb (225 g) snow peas
- ½ lb (225 g) cremini mushroom, cleaned and sliced
- Cilantro and Thai basil, fresh
- 2 limes, divided halves and wedges
- 1 tbsp (15 ml) fish sauce
- ¼ cup (60 ml) puffed rice cereal

Directions

- In medium pot, sear chicken until evenly browned. Add green curry paste and fry until fragrant. Add coconut milk, broth, and fish sauce (or salt and pepper) to taste.
- Add carrots and simmer covered for 5 minutes.
- Stir in mushrooms, snow peas, and the juice of one lime. Simmer 3 more minutes.
- In a heavy bottom frying pan, cover with approximately 1" (2.5 cm) of oil and heat to medium. Crack each egg individually into a ramekin or small dish and carefully slide into the hot oil. Carefully spoon some of the hot oil from the pan around the top of the whites, avoiding the yolk, cooking until edges are browned and crisp and whites are opaque. Drain the cooked eggs on a paper towel.
- In a shallow soup bowl, place the cooked rice noodles in nests in the centre. Ladle the hot green curry broth around the noodles. Place the crispy fried egg on top of the noodle nest.
- Garnish with herbs and puffed rice cereal.
- Serve with lime wedges.

A crispy fried egg, sitting in a nest of rice noodles with coconut scented green curry broth, pulled chicken and vegetables. The ultimate comfort food!

