



Khao Soi

Ingredients

Paste

- 3-4 dry chilies, stemmed and seeded
- 1 tablespoon [Fustini's Ginger and Honey Balsamic](#)
- 2 tablespoons turmeric, freshly grated
- 2 shallots, rough chop
- 2 tablespoons [Fustini's Garlic Olive Oil](#)
- ¼ chopped cilantro with stems
- 1 teaspoon red curry powder
- 1 teaspoon ground cardamom
- 1 teaspoon ground coriander

Soup

- 1 tablespoon [Fustini's Delicate SELECT olive oil](#)
- 28 oz coconut milk
- 2 cups chicken stock
- 1 tablespoon brown sugar
- 3 tbsp fish sauce
- 2 pounds. boneless skinless chicken thighs, sliced
- 1 pound Lo Mein Chinese egg noodles

Garnish

- shaved red onion
- cilantro
- [Fustini's Cayenne Crush olive oil](#)
- lime wedges

Directions

Step 1.

Place chilies in a bowl and cover with boiling water for 20 Minutes until soft. Place rehydrated chilies along with the rest of the paste ingredients into a blender and puree until smooth. If the mixture needs more liquid, use chili soaking water.

Step 2.

Heat olive oil in a pot and add the paste. Sauté 5 minutes until the color is slightly darker, then add coconut milk, stock, brown sugar, and fish sauce. Bring to a boil, add chicken, and simmer until chicken is tender about 10 minutes.

Step 3.

When chicken is ready, cook egg noodles according to package instructions, and serve an equal portion of noodles and soup in each bowl. Top with the garnish ingredients and enjoy.