

Chicken Khao Soi

Makes: 6 to 8 servings

Preparation time: about 1 hour

Khao soi paste:

4 large dried New Mexico or guajillo chiles, stemmed, halved, seeded

2 medium shallots, halved

8 garlic cloves

One 2-inch (5-cm) piece ginger, peeled, sliced

¼ cup (50 mL) chopped cilantro stems

1 tbsp (15 mL) ground coriander

1 tbsp (15 mL) ground turmeric

1 tsp (5 mL) curry powder

Soup:

2 tbsp (25 mL) vegetable oil

Two 14-ounce (398-mL) cans unsweetened coconut milk

2 cups (500 mL) low-sodium chicken broth

1 ½ lb (680 g) skinless, boneless chicken thighs, halved lengthwise

1 lb (450 g) Chinese egg noodles

3 tbsp (50 mL) or more fish sauce (such as nam pla or nuoc nam)

1 tbsp (15 mL) (packed) palm sugar or light brown sugar

Kosher salt

Sliced red onion, bean sprouts, cilantro sprigs, crispy fried onions or shallots, chili oil and lime wedges (for serving)

1. To make khao soi paste: Place chiles in a small heatproof bowl, add boiling water to cover, and let soak until softened, 25 to 30 minutes.

2. Drain chiles, reserving soaking liquid. Purée chiles, shallots, garlic, ginger, cilantro stems, coriander, turmeric, curry powder, and 2 tbsp (25 mL) soaking liquid in a food processor, adding more soaking liquid by tablespoonfuls, if needed, until smooth.

3. To make soup: Heat oil in a large heavy pot over medium heat. Add khao soi paste; cook, stirring constantly, until slightly darkened, 4 to 6 minutes. Add coconut milk and broth. Bring to a boil; add chicken.

4. Reduce heat and simmer until chicken is fork-tender, 20 to 25 minutes. Transfer chicken to a plate. Let cool slightly; shred meat.

5. Meanwhile, cook noodles according to package directions.

6. Add chicken, 3 tbsp (50 mL) fish sauce and sugar to soup. Season with salt or more fish sauce, if needed. Divide soup and noodles among bowls and serve with toppings.