

## Panang Curry Soup

*Serve with a crusty bread, toasted pita or warmed naan for sopping up the fragrant, spicy broth.*

*Active time: 30 minutes Total time: 1 hour.*

Serves 8

- 2 tbsp vegetable oil, divided
- 1 1/2 lbs boneless, skinless chicken thighs, cut into 1" cubes
- 1 tsp kosher salt, plus more to taste
- 3 cloves garlic
- 1 small shallot
- 2 carrots
- 1 small yam
- 1 large yukon gold potato
- 1 large red potato
- 1 small bunch scallions
- 1/2 lb crimini or white mushrooms
- 1 piece ginger root, roughly the size of your finger
- 4 tbsp butter
- 1/4 cup flour
- 4 cups chicken broth or chicken stock
- 2 cans coconut milk (*not* light)
- 2 tbsp red curry paste (more if you like more spice)
- 1/2 c water
- 1 lime

1. Heat 1 tablespoon of the oil in a large pan (preferably one you can create the whole pot of soup in) over medium-high heat until it shimmers. Brown the chicken with the salt until no longer pink, stirring occasionally, about 5 minutes. Remove the chicken from the pot.

2. Mince the garlic and shallot. Peel the carrots and cut into 1/2" coins. Peel the yam and dice (I find a 3/4" dice works well for soups) along with the potatoes. Add the remaining tablespoon of oil to the pot and add the garlic. Sauté for 1 minute. Add the shallot and sauté for 1 minute more. Add the carrots, yam and potatoes; reduce heat to medium and cook for 7-8 minutes, stirring occasionally, until vegetables are tender. Remove from pot.

3. While the vegetables are cooking, chop the scallions and quarter the mushrooms. Peel the ginger root. Set aside.

4. In the same pot, melt the butter and quickly stir in the flour, stirring constantly for 1 minute. Whisk in the broth, coconut milk, red curry paste and water, scraping the bottom of the pan as you stir to release the browned bits. Add the chicken, carrot and potato mixture, mushrooms, and scallions (reserving a few tablespoons of scallions for serving, if desired). Zest and juice half of the lime into the soup, reserving the other half of the lime for serving. Grate the ginger into the soup. Taste for seasoning, adding more salt, curry paste or lime if needed. Bring to a boil, reduce heat, and simmer uncovered for 20 to 25 minutes, or until soup reaches the thickness you desire. Taste once again for seasoning and serve.