

# Ingredients



Three boneless skinless chicken breasts  
Three small stocks of broccoli  
One yellow onion  
2 better than bullion chicken cubes  
2 cans of coconut milk  
2 Tbs green Thai curry  
2 Tbs minced Garlic  
1 Tbs dried curry powder (McCormick)  
1/2 Tbs - 1 Tbs of seasoning salt depending  
on taste  
Ground pepper and salt to taste

# Chicken Curry Soup

MOM  
fueling  
HUNGRY  
BOYS

## Instructions

- Chop up onion into very small pieces.
- Chop broccoli into desired size pieces.
- Dice up chicken into small pieces: same size as broccoli.
- Heat small amount of olive oil in bottom of soup pan.
- Add onion and garlic, and sauté until translucent.
- Add chicken and cook with onion until no longer pink and cooked.
- Add in broccoli and continue to sauté cooking broccoli until almost done.
- Add in 1 and 1/2 cans of coconut milk(reserving 1/2 can). stirring until combine
- Take reserved 1/2 can coconut milk and add your curry paste into milk until incorporated. Add curry milk mixture to soup.
- While cooking add in the 1Tbs of Curry powder, 2 chicken bullion cubes, Tbs seasoning salt, ground pepper, and salt to taste (my dad thinks the salt is super important to contrast the coconut curry flavor)
- Stir soup and bring to a boil, turn heat to low and let simmer for 45 minutes.
- Sprinkle potato flakes into soup if thicker soup is desired but not necessary.

