

Eat Happy Kitchen  
Anna Vocino

# **LIME COCONUT CURRY CHICKEN SOUP**

*(Serves 6-8)*

## **YELLOW CURRY POWDER SPICE MIX:**

*(Yields 2 heaping tablespoons)*

- 1 tablespoon ground coriander
- 1/2 tablespoon ground turmeric
- 1/2 teaspoon cumin
- 1/2 teaspoon ground mustard
- 1/4 teaspoon ground black pepper
- 1/4 teaspoon ground ginger
- 1/4 teaspoon ground cardamom
- 1/8 teaspoon ground cloves
- 1/8 teaspoon ground cinnamon

Whisk together the spices. Use in Lime Coconut Curry Chicken Soup below.

## **LIME COCONUT CURRY CHICKEN SOUP:**

*(Serves 6-8)*

- 1 1/2 pounds boneless, skinless chicken thighs, cut into 1" pieces
- Salt and pepper
- 1 teaspoon smoked paprika
- 2 tablespoons olive oil
- 1 sweet, yellow, or white onion, diced

- 2 stalks celery, diced
- 2 carrots, diced
- 1 teaspoon minced garlic (or 2 garlic cloves, minced)
- 1 (10-16 ounce) bag of pre-cut cauliflower “rice”
- Yellow Curry Powder Spice Mix (see above recipe)
- 4 cups chicken broth
- 6 ounces full-fat canned coconut cream
- Lime wedges, fresh cilantro leaves, and sliced serano or red chilis for garnish

Season the chicken pieces well with salt, pepper, and smoked paprika, set aside.

Heat the olive oil to medium high heat in a large Dutch oven, Le Creuset, or similar stew pot until the oil is shimmering. Cook the onions, celery, and carrots until seared and soft, about 4-5 minutes. Add the minced garlic and cook 1 more minute, being careful not to let the garlic burn. Season vegetables well with salt and pepper.

Move the vegetables to the side of the pan and add in the chicken pieces. Cook the chicken on all sides for 5-6 minutes, until chicken is cooked through and seared golden on the edges. Add in the cauliflower rice and toss with the chicken and vegetables. Season well with salt and pepper. Sprinkle in the Yellow Curry Powder Spice Mix and stir to coat everything in the pot. Add in the chicken broth and coconut cream, along with 1 teaspoon of salt, or more if needed. Bring the liquid to a boil, then reduce the heat and let simmer for 15-20 minutes to let the flavors marry. Taste once more and season with salt and pepper if needed.

Serve the soup hot, garnished with a squeeze of lime wedge, topped with fresh cilantro leaves and a few sliced chilis.

*\*Recipe and photo originally published for premium subscribers at [annavocino.substack.com](http://annavocino.substack.com).*