



Thai Red Curry Chicken Noodle Soup

A creamy, red curry broth paired with chicken, fresh herbs, vegetables and rice noodles.

Featuring: 2200 Coconut Cream, 5250 Passion Fruit Juice Concentrate

Formula

Ingredients	Percent (w/w)
Chicken Stock	46.60%
2200 Aseptic Coconut Cream, No Stabilizers	13.30%
Chicken	11.83%
Rice Noodles	5.75%
Onion	5.41%
Carrot	4.33%
Bell Pepper	3.74%
Red Curry Paste	2.31%
Soy Sauce	2.02%
Ginger	1.46%
5250 Frozen Passion Fruit Concentrate	0.78%
Garlic	0.63%
Coconut Sugar	0.61%
Cilantro	0.40%
Olive Oil	0.39%
Salt	0.29%
Thai Basil	0.15%
Total	100.00%

Directions

1. Weigh all ingredients. The chicken, vegetables, and herbs will all need to be cut into different sizes.
 - Chicken Breast: 1/2" cube
 - Carrots: Half moon shape, 1/2"
 - Red Bell Peppers, White Onion, Ginger, Garlic, Cilantro: Minced
 - Jalapeño Pepper, Green Onion: 1/4" Slices
 - Thai Basil: Chiffonade
2. After the chicken and vegetables have been prepared, heat the olive oil in a stock pot. Once the olive oil is hot, add the chicken. Sauté for 1-2 minutes.
3. Add the soy sauce, 5250 Passion Fruit Concentrate, red bell pepper, red curry paste, ginger, salt, and coconut sugar. Sauté for an additional 1-2 minutes.
4. Add chicken stock and bring to a boil.
5. Once the soup is boiling, add the carrots, cilantro, rice noodles, and Thai basil. After 2-3 minutes, stir the soup and reduce to a simmer. Add 2200 Coconut Cream.
6. Continue to simmer until the chicken reaches 165°F and the noodles are fully cooked. Garnish with a lime wedge.

Technical Data

Percent Fat from Coconut Cream: 3.19%

pH: 4.22

Disclaimer

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