

Normski's Fabuloso Chilli Chicken Coconut Soup

REF:

Serves 4

Cuisine: British

Preparation Time: 10 Minutes

Cooking Time: 20 Minutes

Ingredients:

3 tbsp Extra virgin olive oil
2cm Fresh root ginger stem, peeled and grated
6 Spring onions, sliced into 3cm lengths approx.
6 Chicken breasts, skin removed and thinly sliced
500ml Coconut milk
2 tbsp Lime juice
2 tbsp Fish sauce
150ml Sweet chilli sauce
350ml Water
Wedges of lime

Method:

1. Heat the oil in a chef's pan over a high heat and add the grated ginger and cook for 1 minute.
2. Add the chicken and cook for 2-3 minutes until browning and going golden at the edges.
3. Add half the sweet chilli sauce and cook for a further minute.
4. Add 350ml of water and the coconut milk – bring to the boil then reduce the heat and simmer for 5 minutes.
5. Add the spring onions and cook for a further minute.
6. Add the fish sauce and stir in well.
7. Add the lime juice and season with salt.
8. Use the remaining sweet chill sauce to heighten the flavour to taste – it's best with a real kick.

To Serve:

Ladle into bowls and serve with the lime wedges on the side and baked nan bread.

This is good on its own but its Fabuloso with my Special Pilau Rice (see separate recipe) spooned into the soup as its served – Cor!!!!

Chef's Notes:

You can make this very sexy for dinner parties, or make it in bulk and serve at BBQ's – either way it goes down extremely well with your guests.