



SPICY THAI CURRY CHICKEN & SHRIMP RAMEN NOODLE SOUP

Prep time: 15 min. Cook time: 30 min. Total time: 45 min.
Serves 6-8

This was originally requested for supper as Ichiban soup but I had to add my own flavors and it turned out to be an easy to make soup with just the right amount of heat and the aromatic flavor of curry. Add more or less red pepper flakes if you like to kick it up a notch or tone it down a little.

- 2 (900mL) cartons chicken broth
- 1 ½ - 2 cups cooked shredded chicken
- 1 (384mL) can unsweetened coconut milk
- 3 Tbsp. curry powder
- ½ Tsp. salt
- ¼ Tsp. pepper
- ¼ Tsp. red pepper flakes
- 2 Tbsp. fish sauce
- 2 (85g) pkgs. ramen noodles, flavor packets removed or 2 cups cooked spaghetti noodles*
- 1 cup frozen or fresh peas
- 2 cups whole baby spinach
- ½ lb. 36/45 count raw shrimp, peeled and tail removed
- 3 green onions (about ½ cup), sliced

In a medium pot, over med. low heat, add chicken broth. Shred leftover or cooked rotisserie chicken and add to the broth. Add coconut milk, curry, salt, pepper, red pepper flakes and fish sauce and let simmer for 15 minutes. Add noodles, peas, spinach and shrimp. Simmer until noodles are tender and shrimp is pink and opaque. In the last couple of minutes, add the green onions. Remove from heat and serve.

*If using cooked spaghetti noodles add when the green onions are added just to heat through.

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