

Easy Thai Green Curry Soup

Pairs with 2022 La Sirena Moscato Azul

As the weather grows crisp and we sail into a new year, I find myself craving something warm, healthy, and easy, while I dream of a summer to come. With notes of ginger and lemon grass and the silky feel of coconut milk, this versatile soup is the perfect match for the Moscato Azul. The bright acid structure of the wine cuts through the richness of the soup, while its palette of graceful tropical flowers allows the complexity of the green curry to flourish. Notes of ripe melon in the wine wash away the lingering curry spice leaving you refreshed and ready for more.

NOTE: I love the flavor of fresh green curry paste, but the ingredients (and the time) can be hard to find. For this recipe we are using Mekhala curry paste, but any favorite brand will work. Feel free to indulge on this recipe by using your favorite protein and veggies to create your personalized version. (Remi suggests thinly sliced red onion and sliced mushrooms!)

Serves 4 as a main course

INGREDIENTS

1T Sesame Oil
1T Olive Oil
6ea Boneless Skinless Chicken Thighs, cut into bite sized pieces
tt Diamond Crystals Kosher Salt & Fresh Ground Black Pepper
2oz Mekhala Green Curry Paste
2t Grated Fresh Ginger
2t Finely Chopped Lemon Grass
1ea 13.5 fl oz can Coconut Milk
.25c Carrots, Blanched and cut into bite sizes pieces
.5c Broccoli, Blanched and cut into bite sizes pieces
.25c Snap Peas, Blanched and cut into bite sizes pieces
1T Fresh Lime Juice
.25c Cilantro, Rough Chopped

METHOD

1. Heat a large straight walled sauté pan or sauce pot over medium high heat, then add sesame and olive oil. Add chicken thighs, season, and sauté until fully cooked approximately 5-7 minutes.
2. Add curry paste, ginger, and lemon grass then continue to sauté until aromatic 1-2 minutes.
3. Stir in coconut milk and bring to a gentle boil. Add carrots, broccoli, snap peas, cilantro, lime juice, and adjust seasoning if desired.