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Mom, What's For Dinner?

Gluten-Free Recipes, Tips and Tricks
From the Mother of a Daughter with Celiac Disease.



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FRIDAY, APRIL 6, 2012

Slow Cooker Red Curry Chicken Noodle Soup Gluten Free



Time for another comfort food. Red Curry Chicken noodle soup is one of my favorites. This dish is not spicy. If you would like it spicier, you can add more red curry paste. Cooking the chicken in the paste broth really infuses the flavor into the chicken. Cooking it in the crockpot really makes your house smell good. When I make this dish, there is never any leftovers. Enjoy!

Crockpot Red Curry Chicken Noodle Soup Gluten Free
adapted from [Pig and Paint](#)

- 3 1/2 cups canned unsweetened coconut milk
- 3 tablespoons Thai red curry paste
- 1 tablespoon turmeric
- 4 boneless skinless chicken breasts
- 3 cups chicken stock
- 2 tablespoons fish sauce
- 2 tablespoons gluten free soy sauce -or- bragg's amino acids
- 1 box thai rice stix noodles
- Thai basil leaves

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Place chicken in the bottom of your crock pot.

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In a large sauce pan, add coconut milk, red curry paste and turmeric, and bring to a boil over medium-high heat, stirring frequently. Cook until mixture is combined and starts to thicken, about 2 minutes.



Pour this saucy mixture over the chicken in crock pot.



Add 2 1/2 cups coconut milk, chicken / vegetable stock, fish sauce, and soy sauce to crock pot. Cook on high for 4 hours or on low for 7-8 hours. Use two forks to gently pull chicken apart into smaller pieces. Add chicken pieces back to crock pot, and set to the Warm setting while you prepare the pasta.

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Bring a large pot of water to a boil. Remove from heat and add rice noodles. Let sit for 8 minutes and then drain.

Ladle the hot soup over the noodles. Garnish with basil.



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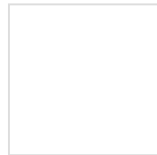
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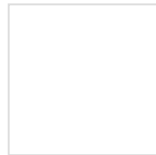
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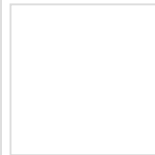
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Posted by [Christi Silbaugh](#) at 8:00 AM



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April 1 year ago
This looks delicious! I need this soup in my life asap!



Curry and Comfort 1 year ago
Looks "souper". Sorry... I had to say that...I know I'm a nerd. :) My kind of spicy soup for sure. :)

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most fairs there are Chili cook-offs. I tend to only like Vegetari...

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