

# Thai Hot Pot

## Ingredients

Half of a 250 g package of rice noodles, cooked separately.

Two 14 oz cans of premium coconut milk + One 14 oz can Coconut light milk  
5 heaping tablespoons of Thai curry paste

Roots of 1 bunch of cilantro, rinsed well  
3 boneless, skinless chicken breasts, thinly sliced  
1 small onion chopped well

2 cups of chicken stock  
2 carrots sliced  
2 tablespoons lime juice concentrate  
1 stalks of lemon grass, halved lengthwise, woody leaves removed  
3 tablespoons of fish sauce  
A small knob of ginger grated  
Juice from the 3 cans of coconut milk

1 whole head of Broccoli, cut into florets

Bean sprouts – as much as you want.  
5 to 10 oz Water Chestnuts  
8oz Mushrooms, canned  
Baby Corns – 1 can  
3 tablespoons soy sauce  
Dash of widows sauce (or other hot sauce if desired)

3-4 handfuls fresh baby spinach  
Cooked frozen Shrimps – thawed (600 grams)  
Cooked rice noodles

Leaves of 1 bunch of cilantro, chopped  
1 bunch green onions, chopped

## Instructions

1. Cook the rice noodles according to directions, set aside.
2. Scoop the thick coconut cream from the top of the cans into a large stockpot set over a medium-high heat. Melt the cream, add the curry paste and stir for a few minutes until they begin to sizzle.
3. Add the cilantro roots, chicken and onion and sauté until the chicken is cooked through, about 5 minutes. Do not overcook chicken.
4. Add the coconut juice from all 3 cans along with the chicken broth, carrot, lime juice, lemon grass, fish sauce and ginger. Simmer for 30 minutes or so.

5. Add the Broccoli. Simmer for 3 minutes or so.

6. Stir in the bean sprouts, water chestnuts, mushrooms, baby corn, soy sauce, and widows' sauce. Simmer for 3 minutes or so.

7. Add the cooked rice noodles, spinach, and shrimp. Turn off heat and let it set for a couple minutes.

6. Ladle into bowls and Garnish with the green onions and remaining cilantro leaves.