Chicken & Mixed Mushroom Soup

A warming coconut broth loaded with mushrooms and diced chicken, gently spiced with curry powder.

PREP	COOK	TOTAL	SERVINGS	DIFFICULTY
15 min	**20 min**	**35 min**	**4**	**EASY**

Ingredients

- 200 g chestnut mushrooms (sliced)
- 30 g dried shiitake mushrooms (rehydrated and sliced)
- 1 x 400ml tin coconut milk
- 1 pinch black pepper
- 1 pinch sweet paprika
- 1 tsp curry powder
- 1 tsp ground ginger
- 1 tbsp olive oil
- 1 tbsp garlic (chopped)
- 500 g chicken breast (diced)
- 1 tbsp flat-leaf parsley (chopped)
- 1 tbsp chives (chopped)

Method

1. Season the diced chicken with pepper, ginger, paprika, salt and garlic and leave to rest for a few minutes.
2. Sauté the chicken in the olive oil until browned.
3. Add the sliced mushrooms and sauté for a few minutes.
4. Pour in the coconut milk and an equal amount of water. Bring to a simmer.
5. Stir in the curry powder and simmer for 10 minutes, until the chicken is cooked through.
6. Serve scattered with fresh parsley and chives.

Tips & swaps

- A mix of mushroom varieties gives the best depth, but any will work.

Storage & reheating

Keeps in the fridge for 3 days.

Nutrition (per serving)

KCAL	PROTEIN	CARBS	FAT	FIBRE
320	**30g**	**10g**	**18g**	**3g**

Estimated values, for guidance only.