

Ohn No Khauk Swe (Burmese Chicken Coconut Noodle Soup)

from Chef Ja Jyu Lon Ko, Two Fish

Ingredients

3 Tbsp chickpeas, dried
4 cups chicken broth
1 can coconut milk
2 Tbsp coconut milk powder (opt.)
8 oz egg noodles, dried
4 hard-boiled eggs, sliced into halves
4 cups curried chicken
2 shallots, thinly sliced
fresh cilantro
crunchy fried noodle
fresh lemon

Method

Soak the chickpeas overnight in water. The next day, boil the chickpeas in new water for 30 minutes. Then, grind it in a blender or food processor. Bring the chicken broth to a boil. Then, add the chickpea slurry and coconut milk. Stir and cook for 5 minutes. Add the coconut powder for extra flavor. Separately, prepare the egg noodles per package instructions. Portion out the egg noodles into 4 bowls. Pour the broth mixture over each. Top each bowl with 1 hard-boiled egg, $\frac{1}{2}$ c curried chicken, shallots, cilantro, fried noodles, and fresh lemon.



ATLANTA BOTANICAL GARDEN