



## Chicken and Coconut Egg Noodle Soup

- 3 tblsp red curry paste
- 3 small chicken breasts, trimmed and thinly sliced
- 4 cups chicken stock
- 2 cups lite coconut cream
- 8 x Nests San Remo Egg Pasta Pappardelle
- 1 medium red capsicum, seeds removed, cut into fine julienne strips
- 10 snow peas, shredded
- 2 spring onions, trimmed and finely sliced
- coriander sprigs, to serve
- bean sprouts, to serve
- roasted cashews to garnish, chopped (optional)

Place a large saucepan over medium heat. Add the curry paste and cook for 1-2 minutes until aromatic. Add the chicken breast pieces, stock and coconut cream. Simmer for 8 minutes. Add the pasta and cook for a further 7 minutes or until soft. Stir through the capsicum strips and shredded snow peas. Serve in bowls topped with spring onions, coriander sprigs, bean sprouts and roasted cashews.

Serves 4

