

Coconut Curry Chicken Soup

Disney's Animal Kingdom Lodge

Boma

Ingredients

-  1 chicken, whole - cut in eight
-  8 ounces onions, diced chunky
-  8 ounces red bell peppers, diced chunky
-  2 jalapeno peppers, sliced
-  8 ounces potatoes, diced chunky
-  8 ounce diced tomatoes, drained
-  8 ounces coconut milk
-  3 tbsp. curry powder, toasted
-  1 quart chicken stock
-  5 ounces honey
-  4 ounces oil
-  ½ cup cilantro, chopped
-  To taste cayenne pepper (adjust/add slowly)
-  To taste salt and pepper
-  Roux (3 ounces butter and 3 ounces flour)



Directions

1. Sprinkle chicken with salt, pepper, and 1 tablespoon curry powder.
2. Sear chicken in the skillet until golden brown and done. Set aside.
3. Melt butter and stir in flour to make a roux and set aside.
4. Heat chicken stock, curry powder, coconut milk and roux. Let simmer until thickened.
5. Add the vegetables (except the cilantro) and seared chicken. Cook until chicken is done.
6. Add honey and cayenne pepper. Adjust seasoning. Garnish with cilantro.

