

BLENDERS

MULLIGATAWNY CHICKEN COCONUT SOUP

Warm, fragrant, and packed with flavour, this Mulligatawny Chicken Coconut Soup features Blenders Dry Curry, creamy coconut milk, tender chicken, and vibrant spices for the perfect comforting meal.



Ingredients

- 2 Large onions, peeled and chopped
- 2 Large carrots, chopped
- 4 Parsnips, peeled and chopped
- 100g Butter
- 1 Box (500g) [Blenders Dry Curry](#)
- 1 Litre Water
- 800ml Coconut Milk
- 4 Cloves of garlic, minced
- 20g Stem Ginger, peeled and roughly chopped
- 200ml Double Cream
- 1 Small bunch of coriander, for garnish
- 2 Chicken breasts (or thighs), diced
- 1-2 tbsp Fresh lemon juice or lime juice (for an added zing)
- 1-2 Fresh red chillies, chopped (or adjust to your preferred heat)

Allergens

- Milk, Celery, Mustard, Coconut, Soy, Gluten



Method

1. In a pan, cook the diced chicken breasts or thighs over medium heat with a little oil, salt, and pepper until browned and cooked through. Set aside.
2. Melt the butter over a gentle heat in a large pot. Add the chopped onion, carrots, parsnips, garlic, and ginger. Sauté for 5-10 minutes, until softened.
3. Stir in the [Blenders Dry Curry](#) and cook for another minute, letting the spices release their aroma.
4. Add the water and coconut milk to the pot, stirring well. Bring the curry mixture to a gentle boil, then reduce the heat and simmer for about 10 minutes, until the vegetables are tender.
5. Stir in the cooked chicken and heat through for 2-3 minutes.
6. Remove from heat. Use a stick blender or transfer the ingredients to a liquidiser to blend until smooth.
7. Return the soup to the heat and stir in the cream, lemon (or lime) juice, and fresh chopped chillies. Taste and adjust the seasoning as needed.
8. Ladle the soup into bowls, garnish with fresh coriander sprigs, and add extra lime or chilli if desired for an additional edge.

