

# Japanese Chicken & Egg Curry Soup



Preparation time:	30 mins
Serves:	4 people
User Rating:	★★★★★

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Warm your soul with a hearty serving of this Japanese Chicken & Egg Curry Soup.

Embark on a journey of Eastern flavours, with succulent chicken absorbed in a fragrant curry broth, surrounded by yummy veggies and delicious egg ribbons. Bring on the umami in every slurp!



## Ingredients

- 4 large eggs
- 2 tablespoons extra virgin olive oil
- 3 chicken thighs (500g), trimmed of excess fat and cut each thigh into 3 pieces
- 40g ginger, finely sliced or grated
- 2 cloves garlic, finely chopped or crushed
- 1 tablespoon curry powder (for authenticity look for a Japanese curry powder, but any good one will do the job)
- 1 tablespoon corn flour, mixed with 2 tablespoons water
- 2 tablespoons tomato paste

- 1 tablespoon honey
- 1 tablespoon miso paste
- 1 litre chicken stock
- 2 carrots, cut 'rangiri' style (on the diagonal into bite sized chunks)
- 2 green onions, sliced diagonally into small pieces
- 1 teaspoon soy sauce

## Method

1. Heat a large saucepan over medium-high heat and pour in 1 tablespoon of extra virgin olive oil. Once hot add the chicken. Brown on all sides and remove from the pan. Set aside.
2. Lower the heat and add another tablespoon of extra virgin olive oil to the pan. Add the ginger and garlic and sauté for a minute. Add the curry powder and corn flour mixture. Stir to make a paste.
3. Add the tomato paste, honey, miso and chicken stock. Stir and bring to the boil.
4. Reduce the heat to simmer and return the chicken to the pan, along with the carrots and green onions. Simmer for 10 minutes until the chicken is cooked through and the carrots are soft. Add the soy sauce and stir.
5. Whisk the eggs in a small bowl and add to the pan. Stir through for a couple of minutes until the egg is cooked. Turn off the heat.
6. Ladle into bowls and garnish with fresh parsley, oregano or basil.

## Notes

Alternative – if you don't like the egg mixed through you can hard boil the eggs and serve them halved on top of each bowl.