

Treasure Barrel

Thai Red Curry Dumpling Soup Recipe

10 min Prep time	**20 min** Cook time	**30 min** Total time
4 Servings	**Easy** Difficulty	**Thai** Cuisine

Ingredients

For the Soup Base

- [ ] 1 tablespoon vegetable oil
- [ ] 3 tablespoons Thai red curry paste
- [ ] 1 can (13.5 oz) full-fat coconut milk
- [ ] 4 cups chicken or vegetable broth
- [ ] 1 tablespoon fish sauce
- [ ] 1 tablespoon brown sugar or palm sugar
- [ ] 1 lb frozen dumplings (chicken or vegetable)

For Serving

- [ ] 2 tablespoons lime juice (from about 1 lime)
- [ ] 1/4 cup fresh Thai basil or cilantro leaves
- [ ] 1 red chili, thinly sliced (optional)
- [ ] Lime wedges for serving

Instructions

1. Heat the oil in a large pot over medium heat. Add the red curry paste and cook for about a minute, stirring constantly, until it’s fragrant. It should smell amazing—toasty and rich.
2. Pour in the coconut milk and broth. Stir well to combine with the curry paste. Bring it to a gentle simmer. Let it bubble quietly for 5 minutes to let the flavors meld.
3. Stir in the fish sauce and sugar. Taste the broth—you can adjust the seasoning now if needed. It should be savory, a little sweet, and aromatic.
4. Gently add the frozen dumplings to the pot. Let them simmer for 5-7 minutes, or until they’re cooked through and floating. Don’t boil too vigorously—just a soft bubble.
5. Turn off the heat. Stir in the lime juice. Ladle the soup into bowls and top with fresh herbs and sliced chili if using. Serve immediately with lime wedges on the side.

Nutrition per serving

320 kcal	12 g	28 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If your curry paste is very spicy, start with 2 tablespoons and add more to taste.
- Leftovers are okay for a day, but the dumplings will soften. Reheat gently.
- For a richer broth, use all coconut milk and skip the broth, but it’ll be heavier.