

Tom Yum Goong

Prep time: Approximately 30 mins

Yield: 6-8 people

INGREDIENTS

5 C water

1 1/2 400ml cans
coconut milk

2 stalks lemongrass - sliced
in 1 1/2" segments

10 thin slices galangal

kaffir lime leaves
deveined

3 TBSP fish sauce

4 TBSP white sugar

1 1/2 tsp salt

8oz fresh sliced
mushrooms

8-12 raw shrimp

1 TBSP Thai roasted chili
paste

1 large white onion large
diced

2 medium tomatoes cut into
bite size chunks

4 TBSP fresh lime juice

Cilantro and chopped green
onion for garnish

DIRECTIONS

1. In medium stock pot bring water to a boil
2. Add lemongrass, galangal, lime leaves, mushrooms and onion. Cook approx 2 mins
3. Add fish sauce, sugar and chili paste. Cook additional 2 mins.
4. Add shrimp and coconut milk. Cook until shrimp are done.
5. Remove from heat.
6. Stir in fresh lime juice

Place 4-5 tomato chunks in the bottom of each soup bowl. Ladle soup over tomatoes and garnish with fresh cilantro and green onion.

