

Thai Coconut Chicken Soup (Tom Kha Gai)

Adapted from a recipe by The Spirit House Restaurant
www.spirithouse.com.au

soup pot with lid
chopping board and knife
measuring cups and spoons
heatproof slotted spoon
4 serving bowls

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- Add** to the soup pot
 - 2 cups **chicken stock**
 - 8 slices **galangal**
 - 2 stalks **lemon grass**, bruised and cut into 2 cm (1 in) pieces
 - 6 pairs **fresh kaffir lime leaves**, crumpled
 - Place** the lid on and **simmer** for 10 mins to infuse flavours.
 - Remove** solid ingredients with a slotted spoon and **discard**.
 - Stir** in
 - 400 mls (14 oz) can **full fat coconut milk**
 - ¼ cup **lime juice**
 - ¼ cup **fish sauce**
 - 1 TBS **palm or coconut sugar**
 - 1 - 2 tsp **red chilli paste**
 - Simmer** 1 minute.
 - Stir** in
 - 450 g (1 lb) **chicken tenderloins**, thinly sliced
 - 150 g (5 oz) **button or oyster mushrooms**, sliced
 - Bring to a **simmer** then **add** 150 g (5 oz) **cherry tomatoes**, halved lengthwise
 - Simmer** for 5 minutes or until the chicken is cooked through.
 - Serve** topped with
 - ½ cup loosely packed **coriander (cilantro) leaves**
 - extra **kaffir lime leaves** (optional)
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