

Coconut Milk Chicken Soup Recipe

(Tom Kha Kai Recipe)

Ingredients: Serves 4

3½ cups coconut milk
450g chicken (skinned, de-boned and diced)
200g fresh mushrooms, halved
20g fresh galangal, sliced
20g fresh lemon grass, cut into 1" lengths
4-5 kaffir lime leaves, torn in half
2-3 fresh chilies, halved
⅓ cup lime juice
3 tablespoons fish sauce (nam pla)
3 teaspoons sugar
1 teaspoon salt
2 tablespoons chopped coriander greens
1 tablespoon roasted chili sauce (nam phrik phao - refer more Thailand Recipes)

Method:

Put coconut milk into a medium-sized pot, add 1 cup water and bring to a boil over medium heat. Reduce heat, add the galangal, lemon grass, kaffir lime leaves and cook for a few more minutes, stirring occasionally. Next, add the chicken, salt, fish sauce, sugar and lime juice, cook until the chicken is done. Then, add the mushrooms and remove from heat. To serve: Put 1 tablespoon of roasted chili sauce in the bottom of a large serving bowl. Pour in the boiling soup.

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