



Posted on 17 September 2012
by ewfood

Tom Kha Gai

Ingredients

32fl oz. chicken stock
1 small stalk lemongrass
4 lime leaves
4 thin slices of ginger
2 thai chillies sliced (or whole if you don't like a very spicy soup)
2 cloves garlic, crushed
1 pkt. mushrooms
0.5lb. chicken, cooked and shredded
1.5fl oz. fish sauce
2 lime's juice
1 can unsweetened coconut milk
handful fresh coriander, roughly chopped (as garnish)

Servings

4

Person

Preparation Time

1

hr

Cooking Time

2

hr

Preparation

- 1 In a pot pour the stock and add the garlic, ginger, lemongrass, lime leaves and chili. Cover and simmer for 10 minutes
- 2 Remove the lid and add the remaining ingredients except for the coriander. Simmer for a further 5-10 minutes uncovered
- 3 Serve into individual bowls and garnish with a generous amount of coriander

Cooks Note

Preparation time: 1 hour; Cooking time: 2 hours; Serves 4
