



Posted on 9 October 2012
by Mike

Tom Kha Gai



Ingredients

375g boneless chicken
3 tablespoons vegetable oil
3 cups coconut milk
2 cups water
2 tablespoons grated ginger
4 tablespoons fish sauce
4 tablespoons lemon juice
1 teaspoon chilli pepper
½ ground turmeric
½ bunch spring onions, sliced
Chopped coriander

Servings

6

Person

Preparation

- 1 Slice chicken into thin strips and stir fry in oil until chicken meat turns white. Set aside.
- 2 In a saucepan, boil water and coconut milk. Reduce heat and add ginger, lemon juice, fish sauce, chilli pepper, chicken and turmeric.
- 3 Simmer at least 15 minutes or until chicken is well done.
- 4 Sprinkle with coriander and spring onions.
- 5 Serve hot. Enjoy!

Cooks Note

Serves 6, Preparation 15 minutes, Cooking time 20 minutes
