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by ewfood

Authentic Tom Yam Soup

Ingredients

2 chicken breasts, shredded
110g mushrooms, thinly sliced
15g tom yam paste
3g green pepper, chopped
3 stalks lemon grass, chopped
2 kaffir lime leaves
1 bunch coriander, chopped
1 sprig basil, chopped
700ml chicken stock
15ml fish sauce
15ml lemon juice
½ clove garlic, minced
Servings
6
Person

Preparation

1. In a large saucepan, bring the chicken stock to a boil.
2. Stir in the tom yam paste and garlic for 2 minutes.
3. Mix in the lemon grass and kaffir lime leaves. Place the chicken in the saucepan until cooked.
4. Mix in the mushrooms and add the fish sauce, lemon juice and green pepper. Cook until ingredients evenly distributed.
5. Remove from heat and sprinkle the coriander and basil on top.

Cooks Note

Serves 6, Preparation 10 minutes, Cooking time 15 minutes