



---

Posted on 9 October 2012  
*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

---