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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
