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Very Easy Thai Chicken Coconut Soup



Ingredients

950 ml chicken stock
1 stalk lemon grass, only the white part, peel off the outer layer.
3 lime leaves roughly torn, no stems
A 3-inch piece ginger, peeled and thinly sliced
2 small Thai chilies, halved lengthwise
2 garlic cloves, crushed
1 can coconut milk
2 tablespoons fish sauce (nam pla)
1 1/2 teaspoons sugar
4 limes, juiced
1 1/2 cups chopped cooked chicken
salt and pepper
1/4 cup chopped coriander

Preparation

- 1 1. Bring the stock to the boil over medium heat add the lemon grass, kaffir lime leaves, ginger, chilies, and garlic.
- 2 2. Lower the heat to medium-low, cover, and gently simmer for 10 minutes to let the spices infuse the broth.
- 3 3. Run through a sieve, leaving only the stock.
- 4 4. Stir in the coconut milk, fish sauce, sugar, lime juice, and chicken.
- 5 5. Simmer for 5 minutes to heat the chicken through
- 6 6. season with salt and pepper.
- 7 7. Garnish with cilantro.

Cooks Note
