

Tom Yum Soup

Ingredients

3 c Chicken Broth
1 T Tom Yum Paste
2 Kaffir Lime Leaves
1/2 Lime (juiced)
2 T Fish Sauce
1 Thai Chili (sliced)
1/2 t Sugar
1 c Mushrooms (sliced)
2 Green Onions (sliced)
1/4 c Cilantro (chopped)
8 oz Shrimp (peeled and deveined)
1 Lemongrass (roughly chopped)

Instructions

1. In a medium saucepan, combine chicken broth, tom yum paste, kaffir lime leaves, lemongrass, lime juice and fish sauce. Add chili and sugar, and stir.

2. Place over high heat to bring to a boil, then reduce heat to medium low. Add mushrooms, and simmer 1 to 2 minutes. Add shrimp and scallions, and simmer until shrimp is barely opaque, 2 to 3 more minutes.

3. To serve, divide soup between bowls. Garnish each with cilantro.