

Tom Kha Gai Soup

Ingredients

1 T Vegetable Oil	1/2 Onion (chopped)
4 Thai Chilies (sliced)	1 Ginger (3 1/4-inch, sliced)
2 clv Garlic (chopped) 2-inches)	1 Lemongrass (pounded, sliced)
2 T Tom Yum Paste	4 Kaffir Lime Leaves (torn)
4 c Coconut Milk	4 c Chicken Broth
8 oz Mushrooms (sliced)	2 Chicken Thighs (cut into cubes)
3 T Lime Juice	1 T Sugar
3 Green Onions (sliced)	2 1/2 T Fish Sauce
	1/4 c Cilantro (chopped)

Tom Kha Gai Soup

Instructions

1. In a medium pot, heat the vegetable oil over medium heat. Add the onion, garlic, chile, ginger, lemongrass, kaffir, and paste and cook, stirring frequently, for 5 minutes, or until onions are softened.
2. Add chicken broth and bring to a boil. Reduce heat and simmer uncovered for 30 minutes.
3. Strain out the aromatics and discard. Add in coconut milk, chicken, and mushrooms. Simmer until chicken pieces are just cooked through.
4. Add fish sauce, sugar, and lime juice, plus more of each to taste. Cook 2 minutes.
5. Add green onions and cilantro. Ladle into serving bowls and serve.