

Vicki Blake

Tom Kha Gai Soup (Thai Coconut Chicken Soup)

I have always loved this soup, so I decided to try a few recipes and analyzed some takeout and tried again. Here is my best result: (primarily adapted from feastingathome.com)

coconut oil
shallot - chopped
1 minced garlic clove
12 oz sliced shitake and baby bella mushrooms
32 oz chicken broth
2" piece of ginger sliced (skin on or off)
5 slices of galangal (skin on)*
8 kaffir lime leaves*
1 tblsp of lemongrass paste (can substitute 3 tblsp sliced lemongrass)
2 whole chicken breasts - cut into slices (slightly larger than bite size) and seasoned with S&P
2 cans regular coconut milk (not lite!)
Spiciness - 2-4 whole fresh thai chili's, chili paste, or la yu chili oil to taste!
3 tablespoons fish sauce
Salt to taste (start with 2 tsp)

Juice of 2 limes
2 tsp palm sugar
Chopped cilantro
Basmati rice (optional)
Chopped scallions (optional)

*buy these fresh, frozen (not dried) and keep in your freezer! Cinci folks - Saigon Market!

Sauté shallot, garlic, and mushrooms in coconut oil over medium heat for a few minutes until soft (do not brown!). Add broth and all spices and let cook for 10 minutes. Add chicken slices and simmer for 5 mins to cook through. Add coconut milk, fish sauce chili, sauce and simmer another 5, (do NOT allow it to boil after this!). Add lime juice, sugar and cilantro.

Serve with lime wedges
or also over rice and sprinkle scallions if using

I like to pick the galangal and ginger out the 2nd day (so I don't accidentally eat it) but leave the lime leaves in and just don't eat them! They have amazing flavor!