

# Thai Coconut Chicken Soup

This soup goes well with Thai Shrimp. The original recipe is from myrecipes. I prefer smaller pieces of chicken. Preserve the extra ginger slices by storing them immersed in water in the refrigerator. I use Better-than-Bullion broth concentrate which stores well and has better flavor than most broths according to Cook's Illustrated. Lemongrass is carried at the larger HarrisTeeter stores in Charleston. I use a scallion as a garnish instead of basil and cilantro with a touch of toasted sesame oil. Advise your guests to pick out the lemongrass.



## Ingredients:

- 1 can (14 oz.) coconut milk
- 2 tsp. Better-than-Bullion chicken broth concentrate
- 2 cups water
- 1 piece of fresh ginger (6 quarter-size slices)
- 1 stalk fresh lemongrass
- 1 lb. boneless chicken breast
- 4 oz. white mushrooms
- 1 lime
- 1 Tbsp. fish sauce
- 1 tsp. sugar
- 1 tsp. Thai chili paste
- 1 scallion
- Toasted sesame oil for garnish (optional)

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☑	Directions	Time (min)
	In a saucepan, combine 2 cups water with 2 tsp. chicken broth concentrate	2
	Peel a piece of fresh ginger and then slice the thickness of a quarter. Reserve 6 pieces, store the rest in water in a sealed container in the refrigerator.	4
	Add 6 slices of ginger to the sauce pan plus 1 can of coconut milk.	1
	Slice scallion into long slivers, suitable for use as a garnish	1
	Cut the chicken breast into 1" wide and 1" thick strips with the grain of the meat. Cut the strips into 1/4" thick pieces across the grain.	5
	Cut lime in half and squeeze 1 Tbsp. into a dish	1
	Clean and slice 4 oz. (1 cup) mushrooms	3
	Bring liquid to a boil. Add chicken, mushrooms, lime juice, 1 Tbsp. fish sauce, 1 tsp. sugar, and 1 tsp. chili paste.	3
	Reduce heat and simmer until chicken is opaque	10
	Transfer to bowls, garnish with a drizzle of sesame oil and scallions	2
	Total	32