



Tom Kha Gai is probably the most refreshing soup in the world! It is chicken spiced with galangal and other spices, and cooked into coconut milk. Galangal can be called Thai ginger and adds distinct flavor to the dishes. Let us see, how to make yummy Tom Kha Gai soup.

Ingredients:

- 2 cups of chicken stock
- 2 chicken breasts, made into thin slices
- 1 can of straw mushroom, washed and drained
- 2 cans of coconut milk
- 1 inch fresh galangal, made into thin slices
- 4 Thai red chilies, chopped
- 1 piece of fresh ginger
- 1 stalk of lemongrass, finely chopped (optional)
- 4 medium-sized tomatoes, cut into large pieces (optional)
- 10 Kaffir lime leaves, thinly shredded
- 2 tbsp fish sauce
- 3 tbsp lime juice
- 1 cup fresh coriander leaves, chopped
- 2 tbsp brown sugar

Method:

Mix chicken broth and coconut milk and bring the mixture to boil. Add galangal, ginger and Thai chilies to it and simmer for 10 minutes on medium flame.

Add chicken slices and stir periodically. After the chicken becomes tender, add straw mushroom and Kaffir lime leaves. You can also add some thinly chopped lemongrass and tomatoes pieces.

If you desire more spiciness, add more Thai chilies and simmer for about 10 minutes.



After turning the flame off, add lime juice, brown sugar and fish sauce, and stir well.

Garnish with coriander leaves.

Tips:

You can enjoy Tom Kha Gai individually or by pouring over rice.

For an additional flavor, you can add a dash of chili sauce to the soup.