

Thai Coconut Soup

(a work in progress)

In a medium saucepan, combine:

1 14oz can coconut milk (lite)

1 14oz can chicken broth (low sodium)

6 quarter-size slices fresh ginger

Bring to a boil over high heat.

Add:

½ TBSP lemongrass paste OR 1 stalk fresh lemongrass cut in 1-inch pieces

1 pound boned, skinned chicken breast or thighs, cut into 1-inch chunks

1 cup sliced mushrooms

1 TBSP fresh lime juice

½ TBSP Asian fish sauce (Thai or Vietnamese)

½ tsp Truvia OR 1 TSP sugar

½ tsp Thai chili paste

Reduce heat and simmer until chicken is firm and opaque, 5 to 10 minutes.

Discard lemongrass and ginger.

Garnish with:

¼ cup fresh basil leaves

¼ cup fresh cilantro

Based on:

www.myrecipes.com/recipe/thai-chicken-coconut-soup-tom-kha-gai