



Tom kha gai

This tom kha soup (Thai coconut soup) is absolutely perfect. Rich and creamy yet tangy and salty, this Thai soup is filling but light and positively bursting with flavor. The very best recipe I've ever made or tried. Whole30, paleo, and vegan options offered.

Recipes

- 1 tablespoon coconut oil
- half of one onion thinly sliced
- ☐ 2 cloves garlic chopped
- ☐ 3 ¼-inch slices galangal or ginger
- ☐ 1 lemongrass stalk
- ☐ 2 teaspoons red Thai curry paste
- ☐ 4 cups chicken broth see Notes if vegan or on Whole30
- ☐ 2 medium chicken breasts
- ☐ 8 ounces white mushroom caps sliced
- ☐ 1 ½ – 2 tablespoons fish sauce
- ☐ 2-3 tablespoons fresh lime juice
- ☐ 2-3 green onions sliced thin
- ☐ fresh cilantro

Steps:

1. In a medium pot, heat the coconut oil over medium heat. Add the onion, garlic, jalapeno or chile, galangal or ginger, lemongrass, and red curry paste and cook, stirring frequently,
2. Strain out the aromatics (the garlic, onions, lemongrass, and ginger) and discard. Add in coconut cream or milk, chicken breast (or tofu or shrimp), and mushrooms
3. Cook 2 minutes, then ladle into serving bowls and top with sliced green onions and fresh cilantro.