

# TOM KHA GAI

(Chicken Coconut Soup)

## Ingredients:

3 cups chicken broth  
2 cups cooked chicken breast cut thin  
9 oz. can of coconut milk (not light)  
1 cup mushrooms sliced thin  
1" lemongrass (cut and crushed lightly)  
1/3 cup galangal thinly sliced (or substitute ginger)  
1 ½ TBSP lemon juice  
2 TBSP brown sugar  
1 TBSP Fish sauce  
1 tsp chili sauce (or to taste)  
½ cilantro – chopped

## Directions:

Combine chicken broth, coconut milk, galangal and lemongrass in a large sauce pan. Bring to a boil and stir for 1 minute.  
Add chicken meat and stir for 1 minute.  
Add mushrooms, lemon juice, sugar, fish sauce, and chili sauce and stir for 1 minute.  
Pour into individual bowls and top with cilantro.

NOTE: - Coconut milk is very high in saturated fat...have this infrequently

