Tom Kha Soup

Servings: 6

Ingredients

- 1 Tbsp coconut oil
- 1/2 onion, thinly sliced
- 2 cloves garlic, chopped
- 1 jalapeño, sliced
- 3 slices ginger (1/4 inch thick)
- 1 stalk lemongrass, smashed and cut into 2-inch pieces
- 2 Tbsp red Thai curry paste
- 4 c chicken broth
- 2 cans full-fat unsweetened coconut cream
- 2 medium chicken breasts (about 1 lb), cut into bite-sized pieces
- 8 oz white mushrooms, sliced
- 1 1/2-2 Tbsp fish sauce, plus more to taste
- 2-3 Tbsp fresh lime juice
- 2-3 green onions, thinly sliced
- fresh cilantro, chopped, for garnish

Directions

1. Heat the coconut oil in a medium pot over medium heat. Add the onion, garlic, jalapeño, ginger, lemongrass, and curry paste. Cook, stirring often, until the onion softens, about 5 minutes.
2. Add the broth and bring to a boil. Reduce to a simmer and cook uncovered for 30 minutes.
3. Strain out the aromatics and discard them.
4. Stir in the coconut cream, chicken, and mushrooms. Simmer until the chicken is just cooked through.
5. Add the fish sauce and lime juice, tasting and adjusting as you go.
6. Cook 2 more minutes, then ladle into bowls and top with green onions and cilantro.

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