

Tom Khai Soup (Thai Coconut Curry Soup)

PREP TIME: 5 MINUTES **COOK TIME: 15-20 MINUTES** **SERVING SIZE: 4**

COOKWARE NEEDED

Cutting board
 Knife
 Stock pot
 Spatula for stirring
 Can opener
 Measuring cup
 Bowls for serving

INGREDIENTS

3 tablespoons	Thai aromatics oil (garlic, ginger, lemongrass)
1-2 tablespoon	Red Thai curry paste (adjust to spice preference)
6 cups	Water
1 cube	Chicken bouillon (can substitute with vegetable bouillon)
3 each	Lime leaf
10-15 each	Dried (sliced) shitake mushroom
1 teaspoon	Sugar
2 tablespoon	Fish sauce (can substitute with 1-2 teaspoons of salt)
3 tablespoon	Fresh lime juice

GARNISH

1 each lime (sliced into 1/4" wheels)
 2 tablespoon cilantro leaves
 1 tablespoon green onions (sliced)

*"A little love, from my childhood memories. Tom Khai soup is a rich coconut broth with robust flavors, that's delicious to the very last slurp. Each spoonful of this luscious soup gives you a hug from the inside, out."
 – CHEF UNO*

DIRECTIONS

1. Heat stock pot to medium high heat, add in Thai aromatic soil sauté for 1 minute.
2. Add in Thai curry paste (start with 1 tablespoon and add more for additional spice), sauté for 2 minutes until it becomes a dried paste.
3. Add in 1/2 can of coconut milk, stir until combined, and allow it to reduce for 3 minutes.
4. Add water, lime leaves, veggies, chicken bouillon cube, dried shiitake mushrooms and simmer (until protein is cooked or vegetables have softened) about 5-10 minutes.
5. Add in the rest of the coconut milk, fish sauce, and lime juice.
6. When ready to serve, ladle soup into bowl and garnish with cilantro, green onions, and lime wheel.

