



### INGREDIENTS

- 2 stalks lemongrass
- 1 large piece of Chinese ginger, peeled and chopped
- 10 to 12 Kaffir lime leaves
- 2 cloves garlic
- 2 whole cardamom pods
- 6 cups low-sodium chicken broth
- 1 pound free-range, organic, boneless chicken breast cut into 1-inch pieces
- 1 cup chopped shiitake mushrooms
- 1 13.5oz. can organic unsweetened coconut milk
- 3 tbsp. fish sauce
- Chili oil and cilantro leaves for garnish

## Thai Coconut Chicken Soup

Makes Approximately 6-8 Servings

### Directions

- Step 1** Remove the base of the lemongrass stalks with a sharp knife, and discard the tough outer layer. Chop the lemongrass stalks into 2-inch pieces, and toss them into a blender with the chopped ginger, Kaffir lime leaves, and garlic cloves
- Step 2** Pulse the blender a few times until most of the ingredients form a pulp.
- Step 3** Add the blended ingredients and the cardamom pods to a large stock pan, and cook over medium-high heat for 1 to 2 minutes until fragrant
- Step 4** Add the chicken broth, and bring to a boil. Reduce heat to low, and simmer for 20 to 30 minutes to allow the flavors to infuse.
- Step 5** Strain broth through a fine sieve into a large clean pan. Add the chicken and mushrooms to the broth, and simmer for 20 to 25 minutes until the chicken is cooked through
- Step 6** Remove from the heat. Stir in the coconut milk and fish sauce.
- Step 7** Garnish with the chili oil and fresh cilantro leaves.