

# Chicken and Coconut Milk Soup

## *Tom Kha Gai*

*Soup is an essential part of a Thai meal, during which diners refresh their palates with sips between tastes of other dishes. Chicken and coconut milk soup is an aromatic ensemble of distinctive flavors. For a heartier version, soak 3 ounces cellophane noodles in warm water for 15 minutes, drain, and add to the simmering soup 5 minutes before serving.*

1. In a large pot, combine lime leaves or lemongrass, the coconut milk, chicken broth, and gingerroot. Cover and bring to a boil. Reduce heat and simmer for 5 minutes.
2. Add chicken, chili pepper, fish sauce, mushrooms, and lime juice. Cook 3 to 5 minutes until chicken is no longer pink.
3. Just before serving, garnish with mint or coriander.

*\*Available at Asian food markets.*

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servings: 4

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2 kaffir lime leaves\* or lemongrass,\*  
outer leaves removed, 3 inches of  
stem end  
finely chopped

2 cups coconut milk\*

1½ cups chicken broth

3-inch piece gingerroot, peeled and  
minced

½ pound boneless chicken breast, cut  
into bite-size pieces

1 fresh hot red chili pepper

2 tablespoons Thai fish sauce  
(*nam pla*)\*

12 ounces fresh or canned straw mushrooms\*

1½ tablespoons fresh lime juice

2 tablespoons finely chopped fresh  
mint or coriander, for garnish