

Sour and Spicy Chicken Soup Recipe

(Tom Yam Kai Recipe)

Ingredients: Serves 4

450g boneless chicken meat, diced
3 cups chicken stock
5-6 hot chilies, just broken with pestle
2-3 kaffir lime leaves, torn
6 cherry tomatoes
1 lemon grass stem
4 tablespoons lime juice
3 tablespoons fish sauce (nam pla)
200g straw mushrooms, halved
½ teaspoon sugar

Method:

Cut the lemon grass into 1-inch lengths. Place the stock in a pot, add the lemon grass and kaffir lime leaves, and bring to a boil over medium heat. Add the chicken meat, fish sauce, lime juice and sugar; cook slowly and uncovered for 10 minutes. Do not stir. Then add the tomatoes, mushrooms and chilies and cook for 5 more minutes. Remove from heat. Serve hot.

[asian_free_recipes_download][[/asian_free_recipes_download]