

Coconut Chicken Soup Recipe

A Thai-inspired soup with wonderful flavor. It's quick and easy to make too.

Ingredients

- 1 tablespoon olive oil
- 1-inch piece peeled fresh ginger; thinly sliced
- 1 tablespoon dried lemongrass
- 8 ounces mushrooms, stemmed and sliced
- 6 cups chicken stock or broth
- 3 tablespoons lime juice
- ½ teaspoon red pepper flakes
- 1 pound rotisserie/roasted chicken, shredded
- 1 ¾ cups unsweetened coconut milk (about 1 13.5 ounce can)
- 2 tablespoons Asian fish sauce
- 3 tablespoons chopped fresh cilantro leaves

Instructions

1. Heat oil in large saucepan over medium heat. Add ginger and lemongrass, stir to toast until fragrant, about 2 minutes. Add mushrooms and stir for another 2 minutes.
2. Add chicken stock, lime juice and pepper flakes; bring to a simmer and simmer for 8 – 10 minutes. If large pieces of ginger are going to bother you, hunt them down and remove (an Asian spider will help do the job, of course a slotted spoon works too).
3. Add chicken and simmer for about 4-5 minutes.
4. Whisk in coconut milk, fish sauce, and cilantro; lower heat and allow to mingle for about 10 minutes before serving. Salt and pepper to taste.
5. Garnish as desired with chili oil, cilantro leaves and/or lime wedges.

Notes

Fresh ginger is relatively inexpensive and so very different from dried, but if fresh is not an option, substitute 2 teaspoons of dried ginger, then adjust to taste before serving. This recipe calls for very little fish sauce. Yes, it's strong but no one will ever know it's in there unless you tell them. It really adds to the fullness of flavor. Remember to refrigerate after opening and you be prepared for your next batch of coconut milk soup.