

Coconut Chicken Tom Yum Soup

- 1 teaspoon peanut oil
- 1 teaspoon lemongrass, finely minced
- 1 teaspoon hot Thai chilies, chopped fine
- 1 teaspoon carrots, julienne
- 1 teaspoon water chestnuts, chopped (fresh is best)
- 5 straw mushrooms
- 10 ounces chicken broth
- 2 tablespoons coconut milk
- 3 oz chicken breast (poached and shredded)
- 1 teaspoon fresh lime juice
- 1 teaspoon sugar
- 1 teaspoon fish sauce (3 Crabs brand preferred)
- 1 pinch minced kaffir lime leaf
- 1 tablespoon Thai basil
- 1 tablespoon cilantro
- 1 lime wedge
- 1 oz pad thai noodles, pre-soaked as directed
- 2 shakes black pepper

Start with a hot wok over a high flame; add the lemongrass through the straw mushrooms; stir together to release flavor. Add the chicken broth and coconut milk; stir together and bring to a boil. Add the chicken breast, the lime, sugar and fish sauce. Stir together and return to a boil. Add the noodles, kaffir lime leaf and remaining herbs. Stir to combine and remove

from heat. Pour into bowl to serve immediately; squeeze in the fresh lime (then discard wedge), add the black pepper and serve.

Serves 2 as a starter or one as a meal.