

*A recipe from*

# DAD'S CHILE COOKBOOK



Heat Rating:



## Thai Coconut Chicken Soup

Thai soups are easy and tasty. Simple ingredients, balanced flavors, and painless techniques will make you look like a kitchen soup-erstar...

*2 can low-sodium chicken broth  
¾ to 1 lb diced, cooked chicken breast  
2 Tbsp fish sauce (Nuoc Mam)  
1 inch piece of fresh ginger, peeled  
2 stalks lemongrass  
3-4 red Fresno chiles (or 2 red  
Serranos)*

*4 medium tomatoes, firm-ripe  
1 (13 oz) can coconut milk  
3 Tbsp fresh lime juice  
1 tsp sugar  
salt and white pepper, to taste  
¼ cup fresh rinsed cilantro leaves*

Place chicken in a glass bowl and add 1 Tbsp fish sauce. Stir to coat, then set aside to marinate. Place broth in a saucepan over medium-high heat and bring to a boil. Reduce heat and simmer until broth reduces by about ⅓ in volume, about 10 minutes or so.

Meanwhile, slice ginger thinly. Clean lemongrass and remove outer layers. Cut into 1-inch pieces. Rinse chiles, remove stems and cut into thin rings. Rinse and core tomatoes, cut into wedges (eighths) and wash out seeds.

Stir coconut milk into broth, then add remaining fish sauce, ginger, lemongrass, chile rings (saving some for garnish), lime juice and sugar. Simmer for a few minutes, then add chicken and tomatoes and simmer for about 5 minutes. Season to taste, then serve with cilantro garnish.

Yield: About four servings  
Preparation time: 15 minutes  
Cooking time: 25-30 minutes

