

Thai Hot and Sour Soup

Jacob · 29/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

6

Description

Fantastic authentic Thai hot and sour soup Ideal as a starter in a Thai meal Not very filling but a great appetizer Very quick and easy to prepare The tom yum paste is hot so try the soup before adding the chile and decide if any extra heat is required Do not attempt if you do not have fresh coriander as this is vital

Ingredients

- - 3 cups chicken stock - 1 tablespoon tom yum paste - ½ clove garlic
- finely chopped - 3 stalks lemon grass
- chopped - 2 makrut lime leaves - 2 skinless
- boneless chicken breast halves - shredded - 4 ounces fresh mushrooms
- thinly sliced - 1 tablespoon fish sauce - 1 tablespoon lime juice - 1 teaspoon chopped green chile pepper - 1 bunch fresh coriander
- chopped - 1 sprig fresh basil
- chopped

Instructions

1. Bring the chicken stock to a boil in a large saucepan. Stir in the tom yum paste and garlic
2. and cook for about 2 minutes. Stir in the lemon grass and lime leaves. Place the chicken in the saucepan
3. and cook 5 minutes
4. or until no longer pink and juices run clear. Mix in the mushrooms. Add the fish sauce
5. lime juice
6. and green chile pepper. Continue cooking until well blended. Remove from heat
7. and serve warm with the coriander and basil. Note Prawns (approximately 1/2 pound) may be substituted for chicken in this recipe. Cook them only until opaque. If lime leaves are not available
8. substitute 1 tablespoon lime zest.