

## Vegetable Tom Yum Soup

Jacob · 29/09/2024



### Prep Time

1 hr 15 mins

### Difficult

Medium

### Servings

6

### Description

This is a vegetable version of the classic Thai Tom Yum soup. You can find lemongrass, lime leaves, and galangal (a close relative of ginger) at any Asian supermarket. If you can't find the lime leaves, you can add extra lime juice to taste, but do try to find the lime leaves because they make a big difference. It tastes just like my local Thai restaurant.

### Ingredients

- - 10 ½ cups chicken stock - 12 thin slices galangal - 6 makrut lime leaves - 3 stalks lemon grass
- smashed and cut into 1 inch pieces - 3 tablespoons hot chile paste - 6 tablespoons fish sauce - 9 tablespoons fresh lime juice - 6 shallots
- thinly sliced - 3 plum (Roma) tomatoes
- chopped - 1 cup sliced button mushrooms - 1 ½ cups thinly sliced bok choy - 1 cup thinly sliced carrot - 6 sprigs fresh cilantro
- for garnish - 6 green onions
- thinly sliced

### Instructions

1. Bring chicken stock
2. galangal
3. lime leaves
4. lemon grass
5. and hot chile paste to a boil in a large pot. Stir in fish sauce
6. lime juice
7. shallots
8. tomato
9. mushrooms
10. bok choy
11. and carrot. Reduce heat to medium-low
12. and simmer until the vegetables are tender
13. about 25 minutes. Garnish with cilantro and green onion before serving.