

Authentic Thai Coconut Soup

Oscar · 29/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

8

Description

This authentic Thai coconut soup is for food lovers. If you have all the ingredients on hand, it's easy to put together and makes the perfect comfort food. If not, it only takes one trip to the market. It's so versatile you can make it vegetarian or substitute chicken for shrimp. Enjoy.

Ingredients

- - 1 pound medium shrimp - peeled and deveined - 2 (13.5 ounce) cans canned coconut milk - 2 cups water - 1 (1 inch) piece galangal
- thinly sliced - 4 stalks lemongrass
- bruised and chopped - 10 makrut lime leaves
- torn in half - 1 pound shiitake mushrooms
- sliced - ¼ cup lime juice - 3 tablespoons fish sauce - ¼ cup brown sugar - 1 teaspoon curry powder - 1 tablespoon green onion
- thinly sliced - 1 teaspoon dried red pepper flakes

Instructions

1. Bring a pot of water to a boil. Boil shrimp until cooked
2. about 1 minute. Drain shrimp and set aside. Pour coconut milk and 2 cups water into a large saucepan; bring to a simmer. Add galangal
3. lemongrass
4. and lime leaves; simmer until flavors are infused about 10 minutes. Strain coconut milk into a separate pan and discard spices. Simmer shiitake mushrooms in coconut milk for 5 minutes. Stir in lime juice
5. fish sauce
6. and brown sugar. Season to taste with curry powder. To serve
7. reheat shrimp in soup and ladle into serving bowls. Garnish with green onion and red pepper flakes.