

## SPICY THAI COCONUT MILK SOUP

Make this soup Vegetarian or with Chicken or Shrimp

### Ingredients:

48 oz. Chicken Broth (or Vegetable broth, if vegan)  
2 C Water  
4 Lemon Grass Stalks  
1.5" Fresh Ginger, peeled (and/or Galangal root, if available)  
3 C Fresh Mushrooms sliced (Button, Criminis, Shitake or mix)  
2-4 Fresh Serrano Chilies, cut in rounds  
3 Carrots, cut in rounds  
2-3 Baby Bok Choy, large cut  
14 oz Coconut Milk  
½ C Cherry tomatoes, halved  
4 T Fish Sauce  
3-4 T Roasted Chili Paste  
4-6 T Lime Juice (or more to taste)  
Salt to taste  
Cilantro leaves for garnish

Protein, if using:

1 lb chicken breast, poached in water and shredded  
OR  
1 lb Fresh deveined Shrimp

### Directions:

Prep all ingredients:

In a large dutch oven, add your chicken broth with 4" lengths of Lemon Grass Cut with the ginger root and heat, infusing aromatics into your stock. You may remove aromatics so that you don't discover them in your soup, if desired, or keep them cooking with the soup, removing them when you serve.

Add the mushrooms, chiles, and carrots to your boiling infused broth. When they are half cooked, add your raw shrimp (if using), but do not stir until the shrimp turns pink to reduce fishy flavor. Then add the rest of the ingredients except for the lime and cilantro. Cook for 5 minutes, then turn off heat. Add the cilantro and lime juice, season to taste with more salt or lime juice or more chili paste for additional chili heat.

If using cooked chicken, add with the rest of the ingredients, except for the lime and cilantro. Cook for 5 minutes, then turn off heat. Add the cilantro and lime juice, season to taste with more salt or lime juice or more chili paste for additional chili heat.

Serve topped with fresh cilantro and a squeeze of lime juice, if preferred.