

Tom Yum Soup

Thai · Soup · Easy · 25 min total · Serves 4

Hot and sour Thai soup with shrimp, mushrooms, lemongrass, and galangal.

Ingredients

- 0.75 lb shrimp (peeled)
- 1 cup mushrooms (sliced)
- 3 stalks lemongrass (bruised, chopped)
- 1 inch galangal (sliced)
- 4 kaffir lime leaves
- 3 smashed bird's eye chili
- 2 tbsp fish sauce
- 0.25 cup lime juice
- 4 cups chicken broth
- 0.25 cup cilantro

Method

1. Bring broth to boil with lemongrass, galangal, lime leaves, chili.
2. Add mushrooms, simmer 3 min.
3. Add shrimp, cook 2-3 min until pink.
4. Season with fish sauce and lime juice.
5. Garnish with cilantro. Serve hot.

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