

Thai Curried Chicken Soup

Category: Asian - General **Servings:** 4

Rating: 10

Source: Williams-Sonoma Soups

Description:

Probably the best soup ever invented!!

Ingredients:

1/2 vegetable oil	1 tablespoon
1/2 Thai red curry paste	1 tablespoon
3 chicken stock	3 cups
3 coconut milk	3 cups, unsweetened, well shaken
1 lemongrass	1 large stalk, trimmed and cut into 2" pieces
6 ginger	6 thin slices, unpeeled
2 serrano chili	2-4, cut in half lengthwise
3 lime juice	3 tablespoons
2 fish sauce	2 tablespoons
3/4 chicken breast	3/4 lb boneless, skinless, cut into thin strips
1/2 mushroom	1/2 lb, fresh white, thinly sliced
1/4 basil	1/4 cup, preferably Thai

Instructions:

Warm the oil in a soup pot over medium heat and add the curry paste. Cook, stirring, until fragrant, about one minute. Add the stock, coconut milk, lemongrass, ginger, chiles, lime juice, and fish sauce. Stir well and simmer until fragrant, about five minutes.

This should be made early in the day and left to cool for the flavors to marry.

When ready to serve, add the chicken strips and cook until opaque, about two minutes. Add the mushrooms and sliced basil and cook until the mushrooms are softened, about two more minutes. Garnish with whole basil leaves and serve.