



Thai Coconut Chicken Soup (Tom Kha Gai) with Rice Noodles

Ingredients

Aromatics:

- 1 Tbsp Safflower Oil (you can also use vegetable oil or coconut oil)
- 1/2 medium sweet onion, sliced
- 4 smashed garlic cloves
- 2 Thai chili peppers (or other hot red pepper), thinly sliced.
- 2 inches of fresh ginger root, sliced
- 2 medium lemongrass stalks (these are located with the fresh herbs at my grocery store), pounded with a meat mallet

Soup Ingredients:

- 2 tsp Thai red curry paste. I use the [Thai Kitchen brand red curry paste](#), it is gluten-free and available at most grocery stores.
- 2.5 cups chicken broth
- 3, 8.5 oz boxes of [Aroy-D coconut milk](#) (recommended) or 2 cans of full fat coconut milk.
- 1 Tbsp brown sugar
- 2 Tbsp fish sauce. I use [Thai Kitchen brand fish sauce](#), it is gluten-free and available at most grocery stores.
- 1 Tbsp soy sauce (for gluten-free use a certified gluten-free brand or substitute 1 tsp of salt)
- About 2 cups of cooked and chopped chicken breast (breast meat from one rotisserie chicken)
- 2 cups sliced mushrooms, I buy them pre-sliced to save time
- 2 medium tomatoes sliced into wedges
- 2 medium limes, juiced
- 4 oz rice noodles (I use the small, flat noodles that you would use in Pad Thai, but any size would work)

Optional Garnish:

- 2-3 green onions
- fresh cilantro leaves
- additional sliced red chili peppers



Directions

1. Prep the aromatics. Slice half of a medium sweet onion into large slices. Slice about 2 inches of fresh ginger, you can leave the skin on. Smash and peel 4 garlic cloves. Slice two red Thai chili peppers and remove seeds. Prepare the lemon grass stalks. At our grocery store they come in about 4-inch stalks that have already been cut but if you are buying them whole, cut off the ends and peel off the outermost layer. Then pound the lemon grass stalks a few times with a meat mallet, this will help them release their flavor into the broth.
2. Heat 1 Tbsp of safflower oil in a dutch oven or stock pot over medium-high heat. Add sliced onions, sliced ginger, 4 smashed garlic cloves and two sliced red Thai chili peppers and cook until onion starts to soften, about 4 minutes. Add 2 teaspoons of Thai red curry paste and cook while stirring for one more minute.
3. Add 2.5 cups of chicken broth and the lemon grass stalks and bring just to a boil. Reduce heat and bring to a low simmer for about 20-30 minutes while you prepare the other ingredients. The aromatics will do their work flavoring the broth as it simmers.
4. Microwave a large bowl of water for a few minutes and then submerge your rice noodles in the water. Leave them to soak while you continue the recipe.
5. Chop or shred 2 cups of rotisserie chicken breasts. Slice one cup of white mushrooms (or buy pre-sliced). Chop 2 tomatoes into wedges.
6. After the broth has simmered for 20-30 minutes, use a skimmer ladle to scoop the aromatics out of the broth: lemon grass, ginger, garlic and onions and discard. I like to leave the chili peppers in, but you can scoop these out too if you don't want much heat. You can also leave the onions in if you would like them in your soup.
7. Add the coconut milk, 1 Tbsp brown sugar, 1 Tbsp soy sauce and 2 Tbsp fish sauce. Stir well to combine and keep the heat on a low simmer. Be careful not to boil the coconut milk at a high temperature and not for too long as it can curdle and lose some of its flavor.
8. Add the chopped chicken and two cups of mushrooms and simmer gently for 10 minutes.
9. Strain your rice noodles and give a quick rinse with cold water so they don't stick together. Add the rice noodles and tomatoes to the soup and simmer for about three more minutes, until the noodles are soft and the tomatoes are heated through and soft but not falling apart. If your noodles were already softened to your liking from soaking in the water, add them after the tomatoes are heated through.
10. Turn off the heat. Taste the broth and see if it needs anything, you can add a little salt or more soy sauce or fish sauce to your taste. Then stir in the juice of two medium limes, one at a time tasting as you go to get the amount to your liking. Garnish with cilantro leaves, sliced green onions and a couple chili pepper slices if you really like heat.

*If you would like to cook your chicken in the broth rather than using rotisserie chicken, you would add two raw chicken breasts (about 1 lb chicken breast) into the chicken broth along with the aromatics, cover and allow it to poach in the broth. Be sure to keep the heat at a very low simmer. This may require a little more time to cook through, make sure your chicken reaches a temperature of 165 degrees F. Remove the chicken along with the aromatics and chop or shred. Then add the chicken back in at the same timing as listed in the recipe.