Thai Chicken Coconut Soup

Thai Chicken Coconut Soup from the original efishinsea.net site from 2004!



Ingredients

- **3-4** cans unsweetened coconut milk
- **3 Tablespoons** chopped scallions
- **1 to 3 Teaspoons** lemon grass
- Fresh Cilantro
- I packet Tofu cubed into smallish pieces
- **1/2 pound** Chicken cubed to bite size pieces
- **1** can straw mushrooms
- **1** carrot (grated)
- juice from 6-8 limes
- serrano chillies (or any other hot chili pepper)
- **1 Teaspoon** galangal powder

Method

1. Heat the coconut milk in a pot. Add everything else. As the lemon grass is inedible, put it in a tea ball and immerse the ball in the soup so you can retrieve it later. Cook until the chicken is done and the soup is hot ; approximately 30 minutes. Taste to see if it needs more limes (it always does!) or more hot peppers (it's better to start mild and build up to the desired level of spicyness).

Notes

> Most good Asian grocery stores should have these ingredients, so be adventurous and go shopping in a new part of town for a change!