Tom Kha Gai Soup (Thai tangy coconut soup)

Ingredients

1 lb chicken thighs, cut into 1-inch cubes
1-2 stalks lemongrass
1-2 inch galangal, sliced
4 kaffir lime leaves (also called makrut leaves), torn
2 cups (full fat) coconut milk
1 T fish sauce
2 tsp fresh lime juice
1 tsp light brown sugar
salt, to taste
cilantro, garnish (optional)
Thai chili peppers, garnish (optional)

Method

Bruise lemongrass with back of knife or a pestle, then cut bottom stem off and around 4-5 inches off of top end and discard. Bring water and 1 tsp of salt to boil. Add chicken and boil gently for 15-20 minutes. Add coconut milk, lemongrass, kaffir leaves, and galangal. Allow to simmer for 5-10 minutes. Add fish sauce, lime juice, and light brown sugar and bring back to a boil for 1 minute. Strain before serving.

Recipe by Garden Chef Ilene Rouamvongsor