INGREDIENTS

1 tbsp.
extra-virgin olive oil

1 tbsp.
freshly minced ginger

4 oz.
shiitake mushrooms, chopped

6 c.
chicken broth low-sodium chicken broth

1
(14-oz.) can coconut milk

1 tbsp.
fish sauce

1 lb.
boneless skinless chicken thighs, cut into 1" pieces

Juice of 1 lime

Cilantro leaves, for garnish

Chili oil, for garnish (optional)

DIRECTIONS

1. In a large pot over medium heat, heat oil. Add ginger and cook until fragrant, 1 minute, then add mushrooms and cook until soft, about 6 minutes.
2. Add broth, coconut milk, and fish sauce and bring to a boil. Add chicken, reduce heat, and simmer until chicken is no longer pink, about 15 minutes.
   (Suggestion, I like to cook the chicken prior to adding into the soup, drain all the drippings of the chicken into the soup, I use avocado and

count oil for cooking the chicken) Turn off heat and stir in lime juice. *The reason I cook the chicken first is that I do not like to cook any food to long because I fill it diminishes the flavors. It is true most foods taste even better the next. Absolutely true for this soup.

3. Garnish with cilantro and chili oil (if using) before serving.