

**COCONUT CHICKEN SOUP WITH LEMONGRASS, STRAW MUSHROOMS
AND THAI LIME LEAVES**

Serves 4 to 6.

4 cups chicken broth
1 stalk lemon grass, white part only, cut into 1-inch pieces and crushed lightly
3 kaffir lime leaves (these are the Thai double lime leaves)
6 slices galangal or ginger
2 small Thai or serrano chilies, halved lengthwise
2 cloves garlic, minced
1-13.5 oz. can unsweetened coconut milk
2 T. Thai fish sauce
1 1/2 tsp. low carb sweetener or brown sugar
1-15 oz. can straw mushrooms or
2-6 oz. cans whole baby mushrooms, drained and rinsed
1/4 cup fresh lime juice to taste
2 cups cubed cooked chicken (rotisserie chicken works well here)
Salt and pepper to taste
1/4 cup chopped Thai basil or cilantro leaves

1. Bring broth to a boil in a large pot. Add the lemongrass, lime leaves, galangal or ginger slices, chilies and garlic. Lower heat and simmer, covered, for 10 minutes.

2. Stir in the coconut milk, fish sauce, sugar, mushrooms, 1/4 cup lime juice; bring to a simmer. Stir in chicken and cook, stirring often, until warmed through, 1 to 2 minutes.

3. Season to taste adding more lime juice and salt as needed. Ladle soup into bowls and sprinkle with basil or cilantro. Warn guests not to eat the lemongrass, lime leaves, galangal or ginger slices.