

Tom Ka Gai Soup

Recipe By Chef Zeke Wray



Cooking and Prep:  1
h 25 m

Serves:  1

Contains:  

Preference: Meat

Difficulty: Medium

Source: Family Table by
Mishpacha Magazine

Cuisines: Thai, Asian

This is a delicious version of popular Thai Coconut Soup. "Gai" means chicken-
the main ingredient in this soup. I hope you enjoy it as much as our guests at
Bistro @ Canyons do!

Ingredients (13)

Soup

- 1 red bell pepper, sliced
- 1 red onion, sliced
- 7 Thai chilies
- 1/4 cup ginger, minced or 12 cubes [Dorot Gardens Frozen Ginger](#)
- 1 and 1/2 tablespoons garlic, minced or 4-5 cubes [Gefen Frozen Garlic](#)
- 2 and 1/2 cups mushrooms, quartered

- 2 quarts **Empire Chicken Broth** or other chicken stock
 - 1 bunch basil, torn
 - 1 bunch cilantro, torn
 - 3 stalks lemongrass
 - 2 cans coconut milk
 - 1 lemon
 - 1/2 bunch scallions, chopped
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Start Cooking

Make the Soup

1. Heat oil for sautéing in a large pot and sauté pepper, onion, Thai chilies, ginger, garlic, and mushrooms. Once nicely browned, add the stock. Place the stems from the basil and cilantro into cheesecloth and add to soup. Puree the lemongrass in a blender, place it in cheesecloth, and add to soup. Let simmer for 45 minutes
2. Add coconut milk, lemon juice (squeezed from the lemon), the lemon itself, and the scallions. Add about half the torn basil and cilantro to the soup. Let simmer for another 45 minutes, without bringing to a hard boil. Add soy sauce to taste at the end.
3. Before serving, let soup sit for about a day so all the flavors can come together