THAI CHICKEN SOUP WITH LEMONGRASS

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Ingredients:

- 1 Tsp. Vegetable Oil
- 3 Stalks Lemongrass, tough outer leaves removed, bottom 5 inches halved lengthwise and sliced thin crosswise
- 3 Large Shallots, chopped
- 8 Sprigs Fresh Cilantro, chopped coarsely, more for garnishing
- 3 Tbsp. Fish Sauce
- 4 Cups Low-Sodium Chicken Broth
- 2 (14 oz.) Cans Coconut Milk
- 1 Tbsp. Sugar
- 1/2 Lb. White Mushrooms, cleaned,stems trimmed, cut into ¼ in. slices
- 1 Lb. Boneless, Skinless Chicken Breasts, halved lengthwise and slice on bias into ⅛ in. thick pieces
- 3 Tbsp. Fresh Lime Juice
- 2 Tsp. Red Curry Paste (Thai)
- 2 Serrano Chiles, sliced thinly
- 2 Scallions, sliced thin on bias
- 1 Lime, cut into wedges



Instructions:

1. Heat oil in large saucepan over medium heat until just shimmering. Add lemongrass, shallots, cilantro and 1 Tbsp. fish sauce; cook, stirring frequently, until just softened, two to five minutes.
2. Stir in chicken broth and 1 can coconut milk; bring to simmer over high heat. Cover, reduce heat to low, and simmer until flavors have blended, about ten minutes.
3. Pour broth through fine-mesh strainer and discard solids in strainer. Rinse saucepan and return broth mixture to pan.
4. Return pan to medium-high heat. Stir remaining coconut milk and sugar into broth and bring to simmer. Reduce heat to medium, add mushrooms and cook until just tender, two to three minutes.
5. Add chicken and cook, stirring constantly, until no longer pink, one to three minutes. Remove soup from heat.
6. Combine lime juice, curry paste and remaining 2 tbsp. fish sauce in small bowl; stir into soup.
7. Ladle soup into bowls and garnish with cilantro, chiles and scallions.
8. Serve immediately with lime wedges.

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