

Tom Yum Gai

Chicken- Galangal- Tomato Soup

Serves: 1
Prep time: 25 minutes
Cooking time: 35-40 minutes

Chicken galangal and tomatoes are the main ingredients but the herbs and spices give it the richness you'll enjoy



Ingredients:

- 1 cup chicken stock
- 1 chicken thigh fillet
- 1 tablespoon fish sauce
- ½ [eschallot](#) * other ½ below
- 1 small dried chilli
- ½ lemongrass, bruise with knife
- 2 ring slices of fresh [galangal](#)
- 2 kaffir lime leaves, torn
- ½* (the other ½) [eschallot](#) sliced
- ½ tablespoon [tamarind juice](#)
- 50g [oyster mushrooms](#)
- 1 teaspoon tom yum paste
- 4 cherry tomatoes, halved
- 1 tablespoon lime juice
- 1 [kaffir lime leaf](#), torn, extra
- 2 coriander roots, whole
- 1 ring slice of ginger
- 1 lemongrass, extra
- salt and pepper
- a few coriander leaves for **garnish**

Method:

- Bring stock to a boil in a medium saucepan
- Cut thigh fillet into bit size pieces and add to stock along with the fish sauce
- Reduce the heat and simmer for 10 - 15 minutes until chicken is cooked through
- While chicken is cooking pan fry the first ½ of [eschallot](#) (whole) face down in pan to char
- Add the dried chilli to the pan and cook till it slightly darkens, 1-2 minutes
- Add the chilli, [eschallot](#), lemongrass, kaffir lime leaves and tom yum paste to the chicken mixture, simmer for 3 -5 minutes to infuse
- Add the remainder of ingredients, **except the coriander leaves** and bring soup back to a boil
- Season to taste

Garnish with coriander leaves

Note: Fresh galangal makes this dish but if unavailable you can replace it with ginger

* **The herbs, lemongrass, galangal and coriander roots** are not normally eaten they are for flavouring the soup **only**.