

Thai Chicken Coconut Soup

I love this simple recipe, I prefer using dark meat chicken but have also used fish (such as mahi mahi) and beef.

Ingredients:

>4 cups chicken broth

>½ cup freshly squeezed lemon juice

>1/3 cup fish sauce...this stuff is good

>2 inch piece of grated ginger

>½ tablespoon pepper flakes

>2 tablespoons chopped lemon grass placed in cheese clothe...you are making a little baggy with this since the lemon grass is not to be eaten or use 2 stalks fresh lemon grass cut lengthwise (remove before serving)

>1 cup chopped chicken

>1 cup coconut milk

>½ cup chopped cilantro

Bring to a boil the chicken stock, fish sauce, lemon juice, ginger, pepper flakes and lemon grass. Once boiling place in chicken boil on high heat for approximately 5 minutes, add coconut milk and cook for an additional 1-2 minutes. Remove from heat. For serving place cilantro into bowl, ladle soup in and enjoy!