



*cara price*

## TOM KHA GAI (CHICKEN COCONUT SOUP)

### INGREDIENTS

- 6 chicken breasts, boneless, skinless
- 6 cups vegetable broth
- 8 ounce container of mushrooms, sliced
- 5 ounce container baby Spinach, coarsely chopped
- 1 medium yellow onion, diced
- 2 jalapeno peppers, seeded & diced
- 1/2 cup chopped cilantro
- 2 tablespoons red curry paste
- 2 tablespoons coconut oil
- 1 teaspoon sesame oil
- 2 teaspoons fresh ginger, chopped fine
- 1 can full fat coconut milk
- 2 tablespoons lime juice
- 1 tablespoon fish sauce
- 1 teaspoon salt
- 1/4 teaspoon red pepper flakes

garnish: spicy chili oil & cilantro leaves

### DIRECTIONS

heat coconut oil & sesame oil in the bottom of skillet over medium heat, sauté onions 5 minutes.

transfer onions to the bottom of a crockpot.

place chicken breasts on top of onions & then layer spinach, cilantro, ginger, mushrooms & jalapeños in that order.

sprinkle salt & red pepper flakes over veggies & chicken. then pour vegetable broth, coconut milk, red curry paste, fish sauce & lime juice into crockpot. cover & cook on high 4 hours.

remove chicken breasts, chop & return them to the crockpot & let the chicken pieces sit in the soup for another 15 minutes on low.

stir & serve with spicy chili oil drizzled on top. add extra fresh cilantro if desired.