

Tom Yum Goong (Sweet and Sour Prawn Soup)

Yield: 4 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/prawn-soup-recipe-south-indian-style>

Ingredients:

- 8 whole kaffir lime leaves fresh or frozen
- 2 cloves garlic crushed
- 1 stalk lemongrass trimmed and halved lengthwise
- 1 piece galangal peeled fresh or frozen, cut crosswise into ¼"-thick coins
- 5 heads prawns on, shell-on jumbo, halved lengthwise
- ¾ cup fresh lime juice
- ¼ cup fish sauce
- 4 tablespoons palm sugar semimoist thai
- 5 thai chiles red or green, stemmed and halved lengthwise
- 2 plum tomatoes cored and quartered
- salt to taste
- ½ cup chopped fresh cilantro roughly
- jasmine rice steamed

Nutrition:

1. Calories: 80 calories
2. Carbohydrate: 19 grams
3. Protein: 2 grams
4. Sodium: 1590 milligrams
5. Sugar: 11 grams

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