

Tom Yum - Thai Soup

Yield: 4 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/blackstone-chicken-recipes>

Ingredients:

- 1 teaspoon vegetable oil
- 1 stalk lemongrass outer layers removed, bruised with back of knife and cut into 2" pieces
- 1 shallot diced
- 2 tablespoons Thai red curry paste [[See supply...](/supplies/thai-red-curry-paste)]
- 1 tablespoon palm sugar substitute light brown sugar
- 1 inch galangal chunk of, or ginger sliced into large slices, 5-6
- 4 kaffir lime leaves
- 6 cups chicken stock
- 1 pound boneless chicken breast
- 1 can coconut milk unsweetened
- 6 white mushrooms sliced into thick slices
- 2 limes juiced
- 2 tablespoons Thai fish sauce
- 1/3 cup cilantro chopped

Nutrition:

1. Calories: 560 calories
2. Carbohydrate: 38 grams
3. Cholesterol: 85 milligrams
4. Fat: 32 grams
5. Fiber: 4 grams
6. Protein: 40 grams
7. SaturatedFat: 22 grams
8. Sodium: 1360 milligrams
9. Sugar: 14 grams

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