

# Thai Coconut Chicken Soup

Yield: 4 min  
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/new-mexico-red-chile-stew-recipe>

## Ingredients:

- 1 cup coconut milk
- 3 cups chicken broth
- 1 stalk lemongrass cut into 3-inch pieces and crushed with the back of a cleaver
- 1 piece ginger root or galangal, crushed with the back of a cleaver
- 2 pounds boneless chicken breasts sliced thinly
- 2 tablespoons fish sauce
- 2 red chili peppers
- 1 lime
- cilantro sprigs fresh, for garnish, optional

## Nutrition:

1. Calories: 450 calories
2. Carbohydrate: 12 grams
3. Cholesterol: 145 milligrams
4. Fat: 23 grams
5. Fiber: 2 grams
6. Protein: 53 grams
7. SaturatedFat: 15 grams
8. Sodium: 1020 milligrams
9. Sugar: 3 grams

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