

Authentic Tom Kha Gai Soup - A Creamy Thai Chicken Coconut Soup You'll Crave

Authentic Tom Kha Gai Soup: A Thai Culinary Delight



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7 min

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INGREDIENTS

Main Ingredients:

- 1 lb (450g) chicken breast or thigh, thinly sliced
- 4 cups coconut milk (full-fat for the best flavor)
- 2 cups chicken broth
- 3-4 stalks lemongrass, cut into 3-inch pieces and smashed
- 4-5 slices fresh galangal (or ginger if unavailable)
- 5-6 kaffir lime leaves, torn
- 2-3 Thai chilies, smashed (adjust for heat level)
- 1 cup mushrooms (straw or button)
- 2 tbsp fish sauce (or to taste)
- 1 tbsp sugar (palm sugar preferred)
- 2 tbsp fresh lime juice
- $\frac{1}{2}$ cup cherry tomatoes (optional)
- Fresh cilantro for garnish

Optional Add-ins:

- 1 tbsp Thai chili paste (Nam Prik Pao)
- $\frac{1}{2}$ tsp turmeric
- $\frac{1}{2}$ cup baby corn or bell peppers for color and crunch

Ingredient Swaps & Notes:

- Can't find galangal? Ginger is an acceptable substitute, though it lacks the citrusy kick.
- No kaffir lime leaves? Try lime zest for a similar brightness.

Vegan version: Swap chicken for tofu and fish sauce for soy sauce or vegan fish sauce.

Chili control: Leave them whole for mild spice, or slice for extra heat.

Step-by-Step Instructions:

Step 1: Prep Your Aromatics:

Smash lemongrass with the back of a knife and cut into 3-inch pieces.

Slice galangal (or ginger).

Smash the Thai chilies.

Clean and slice mushrooms and tomatoes.

Step 2: Simmer the Flavor Base:

Step 3: Add Chicken & Veggies:

Step 4: Stir in Coconut Milk:

Step 5: Finish with Lime:

Step 6: Garnish & Serve:

Tips for Success:

DIRECTIONS

1. Step 1: Prep Your Aromatics: Smash lemongrass with the back of a knife and cut into 3-inch pieces.
2. Slice galangal (or ginger).
3. Smash the : Thai chilies.
4. Clean and slice mushrooms and tomatoes.
5. Step 2: Simmer the Flavor Base: In a large pot over medium heat: Add chicken broth, lemongrass, galangal, kaffir lime leaves, and chilies. Simmer for 5-7 minutes to let the herbs infuse.
6. Step 3: Add Chicken & Veggies: Add thinly sliced chicken and simmer for 5-7 minutes until cooked through. Add mushrooms and cherry tomatoes (if using) and simmer for another 2-3 minutes.
7. Step 4: Stir in Coconut Milk: Pour in the coconut milk and stir gently to combine. Add fish sauce and sugar. Simmer gently for 3-5 minutes- don't boil, or the coconut milk may separate.
8. Step 5: Finish with Lime: Remove from heat. Stir in fresh lime juice. Taste and adjust seasoning: more fish sauce for salt, lime for tang, or sugar for balance.
9. Step 6: Garnish & Serve: Ladle into bowls and top with chopped fresh cilantro. Serve immediately.
10. Tips for Success: Simmer gently after adding coconut milk- never boil it!
11. Use full-fat coconut milk for a creamy, velvety broth.
12. Infuse longer for more depth: You can steep the herbs 10-15 minutes before adding the chicken.
13. Serving Suggestions & Pairings: This dish shines solo but gets even better with:
14. Steamed jasmine rice

15. Thai spring rolls or dumplings
16. Easy : Cheese-Stuffed Chicken Wontons for a fusion appetizer
17. Blueberry : Lemonade for a refreshing, fruity drink pairing
18. Cottage : Cheese Pancakes as a nourishing breakfast-before-soup idea
19. Storage & Leftovers: Fridge: Store in an airtight container for up to 3 days.
20. Reheat gently: Warm on the stovetop without boiling to keep the coconut milk from curdling.
21. Freeze: Not ideal-coconut milk may separate when thawed.
22. More Recipes You'll Love: If this soup warmed your soul, try:
23. Cajun : Chicken Sausage Gumbo - bold and hearty
24. Cheese-: Stuffed Chicken Wontons - crispy and creamy
25. Blueberry : Lemonade - vibrant and fresh

SWAPS & NOTES

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TIPS FOR SUCCESS

Simmer gently after adding coconut milk-never boil it!

Use full-fat coconut milk for a creamy, velvety broth.

Infuse longer for more depth: You can steep the herbs 10-15 minutes before adding the chicken.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/authentic-tom-kha-gai-soup-a-creamy-thai-chicken-coconut-soup-youll-crave/>