

Authentic Thai Coconut Soup (Tom Kha) - Creamy, Aromatic, and Easy

Rich, creamy, and packed with the iconic flavors of Thailand,



TIME
10 min

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INGREDIENTS

- 2 cups coconut milk (unsweetened)
- 1 cup chicken or vegetable broth
- 1 stalk lemongrass, cut and smashed
- 4-5 slices galangal (or ginger)
- 3 kaffir lime leaves, torn
- 200g shrimp, peeled and deveined
- 1 chicken breast, thinly sliced
- 1 cup mushrooms, preferably oyster or shiitake
- 1 red bell pepper, sliced
- 2 tbsp fish sauce
- 1 tbsp lime juice
- 1 tbsp Thai red curry paste
- 1 tsp sugar
- 1-2 Thai bird's eye chilies, optional
- Fresh cilantro, for garnish

Instructions:

1. Build the Broth:
2. Add Protein and Vegetables:
3. Season:
4. Finish and Serve:

Tips for Success:

Use galangal if possible-it has a citrusy sharpness that makes Tom Kha authentic.

Add protein variations like tofu or just go all-shrimp.

Balance is key-adjust lime juice and fish sauce to

taste after simmering.

Serving Suggestions:

Steamed jasmine or coconut rice

A crisp cucumber salad with rice vinegar

Refreshing drinks like Blueberry Lemonade

Cajun Chicken Sausage Gumbo

Easy Turkey Wings

Tomato Skillet with Okra

Storage and Leftovers:

Refrigerate in an airtight container for up to 3 days.

Reheat gently on the stovetop-don't boil, or the coconut milk may separate.

Not ideal for freezing, as coconut milk may change texture.

DIRECTIONS

1. **Build the Broth:** In a large pot, combine coconut milk, chicken broth, lemongrass, galangal, and kaffir lime leaves. Bring to a gentle simmer and cook for 10 minutes to allow the herbs to infuse.
2. **Add Protein and Vegetables:** Stir in mushrooms, red bell pepper, shrimp, and chicken slices. Simmer for 8-10 minutes, until shrimp turn pink and chicken is cooked.
3. **Season:** Add Thai red curry paste, fish sauce, lime juice, and sugar. Taste and adjust: add more lime for tang, or fish sauce for salt. For heat, add Thai chilies.
4. **Finish and Serve:** Remove lemongrass and galangal. Ladle soup into bowls and garnish with fresh cilantro. Serve hot with steamed jasmine rice or solo.
5. **Tips for Success:** Use galangal if possible-it has a citrusy sharpness that makes Tom Kha authentic.
6. **Add protein variations** like tofu or just go all-shrimp.
7. **Balance is key-**adjust lime juice and fish sauce to taste after simmering.
8. **Serving Suggestions:** Tom Kha is perfect with:
9. Steamed jasmine or coconut rice
10. A crisp cucumber salad with rice vinegar
11. Refreshing drinks like : Blueberry Lemonade
12. Want a cozy table lineup? Pair it with:
13. Cajun : Chicken Sausage Gumbo
14. Easy : Turkey Wings
15. Tomato : Skillet with Okra

16. Finish with a chilled dessert like : Grasshopper Pie.
17. Storage and Leftovers: Refrigerate in an airtight container for up to 3 days.
18. Reheat gently on the stovetop-don't boil, or the coconut milk may separate.
19. Not ideal for freezing, as coconut milk may change texture.
20. More Flavorful Favorites: Cajun Chicken Sausage Gumbo
21. Tomato : Skillet with Okra and Sausage
22. Final Thoughts: Tom Kha is more than just soup-it's a comforting, energizing, flavor-packed experience. With rich coconut milk, aromatic herbs, and a perfect balance of spice and citrus, this Thai classic will keep you coming back.
23. If you make it, tag @chefmaniac-we'd love to see your version of this cozy favorite!

SWAPS & NOTES

and the subtle heat of Thai chilies.

Like Cajun Chicken Sausage Gumbo or Tomato Skillet with Okra and Sausage , this soup brings bold flavors in a cozy, nourishing bowl.

Build the Broth In a large pot, combine coconut milk, chicken broth, lemongrass, galangal, and kaffir lime leaves.

Bring to a gentle simmer and cook for 10 minutes to allow the herbs to infuse. 2.

TIPS FOR SUCCESS

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