

Weeknight Thai Chicken Soup

THE GOODS

2" piece of ginger, peeled
2 lemongrass stalks
4 cups bone broth
4 pastured chicken thighs (or protein of choice)
1 cup shiitake mushrooms, sliced
1 carrot, sliced
1 chile pepper, sliced
1 can full-fat coconut milk
Juice of 2 limes
Cilantro to garnish

THE METHOD:

Smash lemongrass and ginger gently to release flavors but leave whole.

Slice vegetables.

Add to a large pot and bring to a boil with bone broth, and pastured chicken thighs simmer for 20 minutes.

Add chicken, carrot, shiitake mushrooms, simmer for an additional 5 minutes.

Finally, stir in coconut milk and lime juice. Remove lemongrass stalks and ginger and serve with slices of chile and cilantro on top.



SUE VAN RAES



FOLLOW SUE