

# Tom Yum Soup

Takes 10 mins | Serves 4

GF NF SF\* OF

**Love a good Tom Yum? Make this authentic Thai soup in just 10 minutes - salty, spicy, sour, with just a hint of sweet, it's as good as any restaurant version.**



- 8 c vegetable stock
- 6 cloves garlic, peeled
- 2-4 red chillies, smashed
- 4 coriander roots
- 4 stalks lemongrass, sliced in 4 cm pieces
- 8 kaffir lime leaves, torn into pieces
- 4 cm galangal, in ½ cm slices
- 1 c shiitake/enoki/oyster mushrooms, sliced
- 10 cherry tomatoes, halved
- ⅓ red onion, sliced
- 4 tbsp soy sauce
- 1 tbsp coconut sugar
- 1 tsp salt
- Juice of 2 limes.
- Handful coriander leaves

- 01** Pour the vege stock into a pot and bring to the boil.
- 02** Add the garlic cloves, red chillies, coriander roots, lemongrass, kaffir lime leaves, and galangal to the pot. Simmer for 5 minutes to infuse the broth with their flavours.
- 03** Add the mushrooms, cherry tomatoes, red onion, soy sauce, coconut sugar and salt. Simmer for another 5 minutes until the vegetables are soft. Finally add the lime juice, then season to taste as needed.
- 04** Serve hot garnished with fresh coriander. Will keep for 5 days in the fridge or freeze for 2 months.

\* See the Notes section inside Cooking School for dietary substitutions, tips, and more.