

# Tom Kha Goong

## Thai Coconut Shrimp Soup

Tom Kha Goong is a classic Thai soup featuring shrimp in a rich coconut broth with lemongrass, galangal, and kaffir lime leaves. This version includes Coconut Junior Cake tea to add an extra layer of coconut flavor and complexity.

**PREP TIME:** 15 minutes

**COOK TIME:** 20 minutes

1 lb shrimp, peeled and deveined  
4 C coconut milk  
2 C chicken broth  
3 stalks lemongrass, cut into 2-inch pieces and smashed  
5 slices galangal  
5 kaffir lime leaves, torn into pieces

2 med tomatoes, cut into wedges  
1 C mushrooms, sliced  
3 T fish sauce  
2 T lime juice  
1-2 Thai chilies, smashed  
1 T Coconut Junior Cake tea  
Fresh cilantro for garnish

**IN A LARGE POT**, bring the coconut milk and chicken broth to a boil.

**ADD THE LEMONGRASS**, galangal, and kaffir lime leaves. Reduce heat and simmer for 10 minutes to infuse the flavors.

**ADD THE TOMATOES**, mushrooms, and shrimp. Cook until the shrimp are pink and cooked through, about 5 minutes.

**STIR IN THE FISH SAUCE**, lime juice, Thai chilies, and Coconut Junior Cake tea.

**SIMMER** for an additional 2-3 minutes.

**REMOVE FROM HEAT** and discard the lemongrass, galangal, and kaffir lime leaves.

**GARNISH** with fresh cilantro before serving.