

BASE ESSENTIALS

Red Thai Coconut Chicken Mushroom Soup

Ingredients:	Quantity	Unit	Notes
Base Essentials Chicken Base	4	tsp.	
Water	4	cups	
Vegetable Oil	1	Tbsn	
Cooked Chicken Breast	1	lb	shredded
Fresh Ginger	2	Tbsn	grated
Shiitake Mushroom	1/2	lb	sliced thin
Light Brown Sugar	1	Tbsn	
Red Curry Paste	2	tsp.	
Lemon Grass	1	stalk	minced
Cocunut Milk	3	cans	13.5 oz. ea
Fish Sauce	3	Tbsn	
Fresh Lime Juice	2	Tbsn	
Fresh Cilantro	2	Tbsn	chopped
Green Onion	1	ea	sliced thin
Salt & Pepper			To taste

1. Add oil to large pan and add ginger, lemon grass and curry paste cooking on low heat for 1 minute
2. Combine water and Base Essentials Chicken Base, add to pan with fish sauce and brown sugar
3. Add coconut milk, mushrooms and chicken, bring back to simmer, for 5 minutes
4. Stir in lime juice, season with salt & pepper to taste
5. Serve and garnish with cilantro and green onion

