**THAI CHICKEN VEGETABLE SOUP**

Makes: 5 servings(about 11/2 cups each) Prep: 20 minutes/Cook:15 minutes

Chopped or shredded cooked chicken-~ 2 cups

1 Tbsp. Vegetable Oil

1 medium carrot, peeled & cut into 2” matchstick thin strips( I use shredded carrots)

1 medium red pepper, cut into 2” matchstick thin strips

1 cup sliced mushrooms (shitake, oyster, cremini ) optional

1 32 oz carton of Thai Ginger Flavor infused broth ( Wegmans has one)

1 can (~14 oz) unsweetened coconut milk

2 Tbsp. lime juice

2 Tbsp. chopped fresh cilantro leaves to garnish

1. Heat oil in 4 qt saucepan over medium high heat. Add carrots and peppers, cook 5 minutes or until tender crisp. Stir in mushrooms, if desired.

2. Add broth to saucepan and heat to a boil. Reduce heat to medium low. Stir in chicken, cook 5 minutes or until chicken is hot.

3. Stir in Coconut Milk and cook until mixture is hot and bubbling. Stir in lime juice and cilantro.

\*\*\*\*\*\*\* NOTES\*\*\*\*\*\*\*

This is what I used for basic recipe. I have added red chili pepper paste, corn, green beans, any leftover vegetable in fridge, (rice noodles- precooked before adding), lemongrass paste, grated fresh ginger, chicken bouillon to taste. Coconut milk thick goes in 1/2 hour before serving. Cary (DATE-7-25-2015)

Lura’s notes- I used chili oil instead of paste bc that is what I had. I also used about 1 ½ tsp. of Lemongrass paste and also Ginger in the tube(from Trader Joe’s). About 1 ½ tsp of All Natural Better Than Bouillon Reduced Sodium Chicken Base.

\*\*\*\* For the chicken I used chicken leftover from the Costco Rotisserie Chicken.

\*\*Notes for 5 Hills Garden Club- November 19, 2024\*\*

I baked the chicken prior to making soup.

I added onions with the carrots and peppers. My veggies were peas, corn, green beans. No mushrooms. I used a Chili & Garlic paste. (Whatever heat you want to add here) You can get Lemongrass and Ginger puree in a tube at Wegmans