



This recipe was crafted by women and girls in our Thailand baking school who have learned cooking as a trade so they can escape the red-light district and provide for their families. Learn more at [worldhelp.net/freedom](http://worldhelp.net/freedom).

## INGREDIENTS

1 cup Sliced Chicken Breast  
 1/2 cup Galangal (fresh or dried)  
 1/4 cup Lemongrass  
 4 Kaffir Lime Leaves  
 1/4 cup Shallots  
 5 Thai Chili Peppers  
 1 cup Oyster Mushrooms  
 5 Dried Red Chili Peppers  
 1/4 cup Cilantro  
 1/2 cup Coconut Milk  
 1 1/2 Tbsp Tamarind Paste whisked with 1 1/2 Tbsp water  
 1 Tbsp Coconut Palm Sugar  
 3 Tbsp Fish Sauce  
 2 Tbsp Lime Juice

## Tom Kha Gai (Coconut Chicken Soup)

1. Clean and chop galangal, lemongrass, and cilantro. Set aside.
2. Roughly crush shallots and red chili peppers (separately) in a pestle or with the flat side of a knife.
3. Place wok over low heat and cook crushed chili peppers until aromatic. Remove from pan to rest.
4. Add 1 cup of water to wok. Once boiling, add tamarind mixture, lemongrass, galangal, kaffir lime leaves, and shallots. Bring to a boil again.
5. Add chicken and boil over medium heat for 10 minutes.
6. Add mushrooms and coconut milk.
7. Add fish sauce and sugar to taste. Then add red chili peppers and Thai chili peppers.
8. Add cilantro and lime juice. Remove from heat and serve.

*Did you know? Galangal root is a spice closely related to ginger and turmeric. It's been used in traditional Asian recipes and medicines for centuries.*