

Spicy Thai Coconut Chicken Soup

Ingredients:

- 3 tbsp Canola or Coconut oil
- 3 tbsp minced Ginger
- 2 finely chopped Onions
- 5 minced Garlic cloves
- 12 oz Mushrooms (thinly sliced)
- 3 quarts Chicken broth
- 3 cans light Coconut milk
- 6 tbsp Fish sauce
- 3 tbsp Chile Garlic sauce
- 1 tbsp Sugar
- 3 cups shredded cooked Chicken
- 4 Limes
- Cilantro

Directions:

Heat oil in a large sauce pan over medium heat.
Add garlic, onion, ginger and mushrooms.
Sauté 5 minutes or until mushrooms are tender.
Stir in chicken broth, coconut milk, fish sauce, chile-garlic sauce and sugar.
Bring to a simmer, cook 20 minutes.
Stir in chicken, cook 5 minutes or until heated through.
Stir in zest and juice of 2 limes.
Serve garnished with fresh and wedges of remaining limes