



tom kha gai

ingredients

2 stalks fresh lemongrass
 11" piece of fresh ginger
 3-4 limes, zested and squeezed
 6 cups chicken broth
 1 1/2 pounds boneless, skinless chicken breasts
 16 ounces shiitake mushrooms
 1 can coconut milk
 bunch of cilantro roughly chopped
 avocado, cut into bite size pieces
 rice noodles, cooked according to directions
 sriracha to taste
 a wooden spoon



remove the tough outer layers of lemongrass, smash and then cut into 1" pieces.
 peel the ginger, cut into large pieces and smash.
 thinly slice the chicken breasts on the diagonal.

in a large pot, combine the chicken stock, lemongrass, ginger, and lime zest/juice. bring to a boil, reduce heat and simmer for 20-25 minutes to blend the flavors.

strain broth through a fine mesh sieve to remove parts and return broth to the pot.

add chicken and return to a boil, reduce heat and simmer for 10 minutes or until chicken is fully cooked.

add mushrooms, simmer for 5 minutes. add the coconut milk, stir, and remove from heat.

to individual soup bowls, add sriracha to taste on the bottom, then add rice noodles and Tom Kha Gai. garnish with cilantro and avocado.

Phil: "Stu, come on, get up. We got a situation."

Stu: (Moaning) "Where are we? Oh my God Alan - you're head!"

Alan: "No, your head!"

Phil: "You're gonna freak out - but it's gonna be okay."

Stu: (Seeing his new face tattoo in the mirror) "This is a real tattoo! Alan, what did you do?! Did you roffie me?!"

Alan: "I didn't do anything."

From Hangover Two