

Coconut Galangal Soup

Adapted from Simple Thai Food by Leela Punyaratabandhu

Serves 2

Ingredients

Broth:

1 cup water
1/2 stalk lemongrass
3/4 cups coconut milk
1 inch piece galangal
2 kaffir lime leaves torn into pieces and bruised

Soup:

1/2 pound tofu
1 carrot, sliced
1/2 bell pepper, sliced
1/4 cup sweet potato or other 1/4 cup chopped veggie
2 Tbsp fish sauce
2 1/2 tsp lime juice
1/4 cup cilantro leaves
2 Tbsp green onion tops, sliced (optional)

Step 1: Make the broth

Combine the broth ingredients in a saucepan and bring to a boil, then turn down and allow to simmer for 15-20 minutes. Strain the solids and use for the soup.

Step 2:

Gather your chopped veggies and other ingredients and carefully place them in the strained broth. You may need to add a little more water to cover the veggies.

Step 3:

Bring to a simmer and allow the veggies to cook until they are cooked through, but not crunchy or mushy. (about 5-8 minutes)

Step 4:

Taste for seasoning, and add more salt (or fish sauce), or lime juice to taste.

Step 5:

Carefully ladle into bowls and sprinkle with cilantro.