




1 qts	Water, or chicken stock
2 qts	Coconut milk, FRESH, (Can substitute Arroy D Brand)
2 cup	Galangal, chopped
6 stalks	Lemongrass, pounded
1 ea	Onion, white, rough chopped
1 cup	Kaffir lime leaves, chopped
18 ea	Shiitake mushrooms, sliced 1/4"
2 Ea	Red bell peppers, diced 1/2"
12 ea	Cherry tomatoes, halved
2 ea	Chicken Whole, boiled and pulled into strands
To taste	Chilies, diced
4 oz	Soup dressing
1/4 cup	Green Onions (1/4")
8 sprig	Cilantro

- Bring stock galangal, lemongrass, onion, and kaffir to simmer and cook for 15 minutes
- Break down chicken into breast and legs, and add to soup
- Once cooked (20 minutes), Slice chicken breast and thigh,
- Add mushrooms, chilies and tomatoes to hot broth. And simmer for 10 minutes
- Add soup dressing, and diced chicken
- Garnish with green onions, and cilantro

Soup dressing:



1/4 cup	red boat Vietnamese fish sauce
2 Tbl	Lime Juice
1 Tbl	Palm Sugar

Stir together until dissolved

