



TOM KHA GAI

ALLERGIES:

No grains
No dairy
No eggs
No gluten
No nuts
Low disaccharides

Prep time: 20 mins

Cook time: 20 mins

Serves: 4



INGREDIENTS

- 4 chicken thighs cut into thin strips
- 5cm piece ginger, thinly sliced
- 6 Kaffir lime leaves
- 1 stalk lemongrass (white part)
- 800mls (2 cans) coconut milk
- 750 mls chicken stock (or water)
- 1-2 tsp red chilli, finely chopped
- juice of 1 lime
- 3 tbsp fish sauce
- 1 tbsp honey
- 1/2 cup coriander leaves, chopped

METHOD

- In medium pot, combine ginger, kaffir lime leaves, lemon grass, coconut milk and chicken stock.
- Bring to the boil, and then reduce heat and simmer for 10 minutes, stirring several times.
- Add chicken strips and chilli and simmer another 10 minutes.
- Stir in lime juice, fish sauce and honey,
- Serve garnished with coriander leaves.