



TOM KHA GAI

Preparation Time: 15 minutes

Cooking Time: 10 minutes

Ingredients:

Coconut Milk - 250ml
Kaffir Lime Leaves - 2 shredded
Lemongrass - 1in cut into 5 slices and crushed
Red chillies - 3 crushed
Chicken - small breast cut into thin strips
Salt - 1tsp
White sugar - 1tbsp
Tomato - half, cut into pieces
Thai parsley - 3 leaves cut into three strips
Coriander leaf - 2 leaves cut into three strips

Cooking Instructions:

1. Put coconut milk in saucepan, turn on gas
2. Bring to the boil on a medium heat
3. Add Kaffir lime leaves, lemongrass and chillies - stir for two minutes on medium heat
4. Carefully add chicken strips and continue to cook.
5. Ensure chicken is fully cooked (it should be white and firm to the touch)
6. Add salt and white sugar stirring continuously
7. Add tomato, thai parsley and coriander leaf - mix well
8. Turn off gas
9. Serve in a bowl garnished with slices of tomato, chilli and coriander leaf