Thai Shrimp Soup with Chicken

Description

Thai soup with shrimp and chicken is a coconut milk and lime juice based broth that delivers plenty of zing. Creating a delicious Thai soup in your kitchen is not difficult at all. Its fast and easy, and healthy for you too.



Summary

Yield: 4
Source: Cooking Light
Prep Time: 30 minutes
Category: Soups
Cuisine: Thai
Tags: thai soup

Ingredients

- 3 cups fat-free chicken broth
- 1 cup bottled clam juice
- 1 can light coconut milk (13.5 ounce)
- 1/2 lb large shrimp, peeled and deveined
- 1/2 lb boneless, skinless chicken breast, cut into 1-inch pieces
- 1 tbsp fish sauce
- 3 cloves fresh garlic, minced
- 10 brown mushrooms, sliced
- 3/4 tsp red curry paste
- 1/4 cup fresh lime juice
- 1 1/2 tsps fresh ginger, minced
- 3 pkg trimmed snow peas (3 ounce)
- 2 tbsps sugar
- 2 tbsps green onion tops, sliced
- 2 tbsps fresh cilantro, chopped

Instructions

In a Dutch oven, combine the chicken broth, clam juice, fish sauce, minced garlic, minced ginger and red curry paste. Stir with a whisk.

Add the mushrooms and bring to a boil. Reduce the heat and simmer for 4 minutes.

Add the shrimp, chicken and snow peas and bring the soup back to a boil. Cover and reduce heat, simmer for 3 minutes.

Add the lime juice, coconut milk, cilantro, green onion tops and sugar. Cook 2 minutes more or until thoroughly heated.