



# *Thai Turmeric Coconut Soup*

## Ingredients

- 1 L chicken stock
- 1 stalk lemon grass, white part only, cracked open with the flat side of a knife
- 1 knob of fresh ginger, peeled and thinly sliced
- 1 can coconut milk
- 4 limes, juiced
- 2 cups shredded cooked chicken
- Vegetables of your choice - zucchini & bok choy go well
- 2 Tbs of ground turmeric
- Salt and freshly ground pepper
- 1/4 cup chopped fresh coriander
- Vermicelli noodles - Cook per packet instructions (2-3 mins - 1 bunch serves 2 people)

## Method

1. Bring the stock to the boil over medium heat in a soup pot. Add the lemon grass and ginger. Lower the heat to medium-low, cover, and gently simmer for 10 minutes to let the spices infuse the broth.
2. Uncover and stir in the coconut milk, turmeric, lime juice and vegetables. Simmer for 5 minutes or until vegetables are cooked. Add chicken, season with salt and pepper. Divide the cooked vermicelli noodles into bowls, then ladle the soup in. Garnish with fresh coriander and an optional lime wedge to serve.

**Cooking Time:** 20 Mins   **Serves:** 3-4 people

**Tip:** Be careful to avoid eating the lemongrass or ginger. You can also remove these ingredients before stirring in the coconut milk.