

Spicy enoki mushroom & chicken soup



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Preparation: about 20 minutes

Cooking: about 20 minutes

Serves: 4

- 8 cups chicken stock
- 2 garlic cloves, chopped
- 3 lemongrass stems, trimmed, crushed and sliced
- 3 cm piece galangal or ginger, sliced
- 3–4 red Bird's eye chillies (to taste), halved lengthways
- 6 kaffir lime leaves, finely shredded
- 2 chicken breast fillets
- 1 tbs fish sauce
- 2 tbs lime juice
- 1½ tbs palm or brown sugar
- 1 cup coriander leaves
- 100g enoki mushrooms, trimmed and separated
- 1 long red chilli, deseeded and finely sliced



Enoki

- A good source of several of the B vitamins, especially niacin (vitamin B3). This vitamin is essential for the body to use the energy from foods.
- Provides vitamin C, which helps the body defend itself against infections.

1. Combine stock, garlic, lemongrass, galangal or ginger, chillies and half the Kaffir lime leaves in a medium saucepan. Bring to the boil, stirring occasionally, over medium-high heat.
2. Add chicken to stock mixture. Reduce heat, partially cover and simmer, turning occasionally, for 8–10 minutes until chicken is just cooked through. Transfer chicken to a plate to cool slightly. Shred chicken.
3. Strain stock mixture and return to the pan (discard flavourings in strainer). Bring stock to the boil over medium-high heat. Add fish sauce, lime juice and sugar to soup. Stir to combine.
4. Add ½ cup coriander, enoki mushrooms and shredded chicken to soup. Ladle into serving bowls. Top with remaining coriander and shredded kaffir lime leaves. Top with sliced chilli and serve.