

## Thai Inspired Tom Yum Soup

~ Nalini Goordial, Kitchen Wizardry  
[www.quabbinfoodconnector.org/recipes/tom-yum-soup/](http://www.quabbinfoodconnector.org/recipes/tom-yum-soup/)

### What You Need

5 to 6 cups vegetable stock  
1 to 2 stalks lemongrass (can substitute 1/2 tablespoon lemon zest)  
3 whole makrut lime leaves (can substitute 1 teaspoon lime zest)  
1 to 2 red chilies, sliced (optional)  
4 cloves garlic, minced  
1 thumb-size piece galangal (can substitute ginger)  
1 cup fresh mushrooms such as shiitake, sliced  
2 cups baby bok choy (can substitute spinach)  
1 cup cherry tomatoes  
1 can coconut milk  
1 teaspoon brown sugar  
1 to 2 tablespoons red curry paste, to taste  
3 to 4 tablespoons soy sauce (can also use tamari sauce or coconut aminos)  
1 tablespoon freshly squeezed lime juice  
1 to 2 cups soft tofu, cubed

### Garnish:

½ cup fresh basil, roughly chopped  
1/3 cup fresh cilantro leaves, roughly chopped

### How The Alchemy Happens

Pour the stock into a soup pot. Add the red curry paste, lemongrass or lemon zest, lime leaves or lime zest, chili, garlic, and galangal or ginger. Bring to a boil and continue boiling for 5 minutes, or until the broth is very fragrant.

Add the mushrooms. Reduce the heat to medium and simmer for 5 to 8 minutes, or until the mushrooms are soft.

Add the bok choy and cherry tomatoes. Gently simmer for 1 minute.

Reduce the heat to low and add the coconut milk, sugar, soy sauce, and lime juice.

Add the tofu and gently stir. Allow to come back to a simmer then remove from heat.

Taste and adjust as needed. Garnish with basil and cilantro leaves. Serve and enjoy.