

## **Mushroom Tom Yum Soup**

Serves 4

### **Ingredients**

- 2.5 cups sliced mixed mushrooms (button, porcini)
- 2.5 cups vegetable broth
- 2.5 cups coconut milk
- 1 tbsp sambal chili paste (optional)
- Juice & zest of 2 limes
- 1 tbsp. fish sauce
- ½ cup coriander (cilantro) leaves
- ½ cup green onions
- 2 garlic cloves, finely chopped
- 1 inch piece ginger finely sliced
- Salt to taste

### **Preparation**

- Place broth & coconut milk in a saucepan or soup pot, add mushrooms, garlic, ginger & lime zest. Bring to a simmer
- Add sambal chili paste, fish sauce, coriander & green onions. Simmer for a minute or two
- Adjust seasoning with salt if needed & finish with lime juice right before serving