

# Coconut Thai Chicken Soup

	Yields 2 QTS	Yields 2 GAL
<b>Chef's Companion Savory Cream</b>	<b>1 ¼ Quart</b>	<b>4 ½ quarts (1 Full Bag)</b>
<b>Soup Base Mix (prepared) #57808</b>		
<b>Chicken (¼" diced, cooked)</b>	<b>1 ¼ cup</b>	<b>2 ¾ pounds</b>
<b>Shiitake Mushrooms (sliced)</b>	<b>1 cup</b>	<b>4 ½ cups</b>
<b>Cream of Coconut (unsweetened)</b>	<b>¾ cup</b>	<b>1 quart</b>
<b>Garlic (chopped)</b>	<b>1 tsp</b>	<b>4 tsp</b>
<b>Cilantro (fresh, chopped)</b>	<b>1 tsp</b>	<b>4 tsp</b>
<b>Ginger (paste)</b>	<b>½ tsp</b>	<b>2 tsp</b>
<b>Lemon Grass (paste)</b>	<b>¼ tsp</b>	<b>1 tsp</b>
<b>Fish Sauce</b>	<b>⅛ tsp</b>	<b>1 tsp</b>
<b>Lime (True Citrus) #33506</b>	<b>⅛ tsp</b>	<b>½ tsp</b>

Add all ingredients to a hot appropriate size pan.  
Bring to a boil, reduce heat to a simmer, stirring for 10 minutes.  
**Serve hot and enjoy!**