

**OVERALL time: 35 mins**

## Easy Tom Yum Goong

Our NEW Ginger Liquid Seasoning adds vibrant flavour to this Tom Yum Goong, without the chopping, peeling or extra prep. Just pour, stir and serve for a speedy, flavour-packed meal that's bursting with taste.

Metric

**Number of servings : 4**

### ingredients

#### For the soup

- 2 L chicken stock
- 2 large stalks fresh lemongrass
- 2 whole shallots, sliced into petals
- 4 whole bird's eye chillies, sliced in half (seeds removed if desired)
- (or use 2 Tbsp Cape Herb & Spice Liquid Seasonings Chilli)
- 2 Tbsp fish sauce
- 1 tsp brown sugar
- 1 large lime zest, peeled off into thick strips (sans pith)
- 250 g white button mushrooms, sliced
- 200 g cherry tomatoes, sliced in half
- 400 g prawn tails, cleaned
- 0.25 cups fresh coriander leaves
- 2 Tbsp **Cape Herb and Spice Liquid Ginger**
- juice of 2 limes

#### To taste

- **Cape Herb and Spice Atlantic Sea Salt**

## THIS IS WHAT YOU WILL NEED TO DO

**PREP TIME: 15 mins | COOKING TIME: 20 mins**

Place chicken stock in a large pot and heat.

Bash the lemongrass stalks with a rolling pin to break them open slightly and then cut into large chunks.

*(You will not eat the lemongrass so keep the chunks large so they are easy to avoid.)*

Add the lemongrass, shallots, chillies, lime zest, fish sauce and sugar to the pot.

Cover with a lid and simmer for 10 minutes for the flavours to infuse.

Add the cherry tomatoes, mushrooms and prawns.

Cook for 2-3 minutes depending on the size of your prawns.

Sprinkle in the fresh coriander leaves and then squeeze in the **Cape Herb & Spice Liquid Seasoning Ginger**.

Taste to adjust seasoning.

Finish the soup with the fresh lime juice just before serving.

Ladle into warm bowls right away and enjoy!

<https://www.capeherb.co.za>

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