

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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