

## RECIPE

# Failure Tom Kha Gai



Makes **about 6 servings**

## Ingredients

- 1 tbsp coconut oil
- ½ onion, sliced thinly
- 3-4" ginger, peeled and matchsticked
- 2 cloves garlic, minced
- 1 tbsp red Thai curry paste
- ¼-½ tsp cayenne
- 2 cups chicken stock
- 3 limes' zest
- 2.5 cups coconut milk
- 2 chicken thighs, cubed
- 8 oz button mushrooms, quartered
- 1-2 tbsp fish sauce
- 1-3 tbsp lime juice
- 1-2 tbsp coconut sugar
- salt to taste

## Preparation

1. In a soup pot, heat coconut oil over medium-high heat. Add onions, garlic, ginger, red curry paste, cayenne, and a bit of salt. Cook until onion and ginger are softened, about 5-10 minutes.
2. Add chicken stock and lime zest, and bring to a boil. Reduce heat and simmer uncovered for 30 minutes.
3. Add coconut milk, mushrooms, and chicken. Simmer until chicken is cooked through (or heated up, if pre-cooked).
4. Add fish sauce, lime juice, coconut sugar, coconut milk, and salt, adjusting each to taste.
5. Serve over rice.

## Notes

1. The “kha” in the recipe literally means galangal root, which isn’t always easily sourced. The recipe also traditionally calls for makrut lime leaves and lemongrass. This recipe uses ginger and lime zest to (very roughly) approximate those flavors. If galangal, lemongrass, and/or makrut lime leaves are available, swap those out for the ginger and lime zest.
2. The cayenne is a substitute for using a red Thai chile. If you have one of those available, use that instead.