

## Hot and sour chicken soup

<p><b>Ingredients</b></p> <ul style="list-style-type: none"><li>• 6 cups reduced-salt chicken stock</li><li>• 2 garlic cloves, crushed</li><li>• 2 lemongrass stems, trimmed, bruised, roughly chopped (see tip)</li><li>• 3 small red bird's eye chillies, deseeded, thinly sliced</li><li>• 5 kaffir lime leaves, spines removed, thinly sliced</li><li>• 2 small chicken breast fillets, trimmed</li><li>• 1 1/2 tablespoons fish sauce</li><li>• 1/2 teaspoon grated palm sugar</li><li>• 1 lime, juiced</li><li>• 1 cup coriander leaves</li><li>• lime wedges, to serve</li></ul>	<p><b>Equipment</b></p> <ul style="list-style-type: none"><li>• Metric spoon &amp; cup measures</li><li>• Sharp knife</li><li>• chopping board</li><li>• juicer</li><li>• large bowl</li></ul>
<p><b>What to do</b></p> <ol style="list-style-type: none"><li>1. Bring stock to the boil in a saucepan over high heat. Add garlic, lemongrass, three-quarters of the chilli and half the lime leaves.</li><li>2. Reduce heat to medium-low. Add chicken. Simmer, uncovered, turning chicken occasionally, for 8 to 10 minutes or until chicken is just cooked through. Transfer chicken to a plate. Allow to cool slightly. Shred chicken and set aside.</li><li>3. Strain stock mixture into a large heatproof jug or bowl. Return strained stock to saucepan. Bring stock to the boil over medium-high heat.</li><li>4. Add fish sauce, sugar, 2 tablespoons lime juice and remaining chilli to soup. Stir in 1/2 cup coriander</li><li>5. Divide chicken between serving bowls. Ladle over boiling soup. Top with remaining coriander and lime leaves. Serve with lime.</li></ol>	

