## Hot and sour chicken soup

### Ingredients

- 6 cups reduced-salt chicken stock
- 2 garlic cloves, crushed
- 2 lemongrass stems, trimmed, bruised, roughly chopped (see tip)
- 3 small red bird’s eye chillies, deseeded, thinly sliced
- 5 kaffir lime leaves, spines removed, thinly sliced
- 2 small chicken breast fillets, trimmed
- 1 1/2 tablespoons fish sauce
- 1/2 teaspoon grated palm sugar
- 1 lime, juiced
- 1 cup coriander leaves
- lime wedges, to serve

### Equipment

- Metric spoon & cup measures
- Sharp knife
- chopping board
- juicer
- large bowl

### What to do

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.

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.

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.

4. Add fish sauce, sugar, 2 tablespoons lime juice and remaining chilli to soup. Stir in 1/2 cup coriander

5. Divide chicken between serving bowls. Ladle over boiling soup. Top with remaining coriander and lime leaves. Serve with lime.