

Thai Coconut Soup with Chicken and Pumpkin

Servings 4

Ingredients

- 3 cups **chicken stock**
- 1 pound **pumpkin** (cut into 1/2 inch cubes)
- 2 tablespoons **tom yum paste – or Thai red curry paste**
- 15 ounces **coconut milk**
- 1 tablespoon **fish sauce**
- 2 **chicken breasts** (cut into strips)
- thai basil leaves (or regular, torn, to serve)

Directions

In a large saucepan, bring stock to a boil. Add pumpkin and Tom Yum paste. Simmer 8 mins, until pumpkin is tender. Stir in coconut milk and fish sauce. Simmer and add chicken. Cook 8 mins, until cooked through. Ladle soup into bowls and top with torn basil leaves to serve.

<http://recipes-plus.com/recipe/thai-coconut-soup-chicken-pumpkin-26823>

Enjoy 😊