

Seafood Tom Yum

Serves: 2-4

Ingredients

- 1 stalk lemongrass
- 1-inch piece galangal root, thinly sliced (see notes)
- 2 large shallots, one coarsely chopped
- 2 Thai chilis, cut in half (see notes)
- 1 bottle [Crown Prince Natural Clam Juice](#)
- 4 cups chicken stock or broth (see notes)
- 1-2 tbsp fish sauce
- 1 lime, juiced
- 1 can [Crown Prince Natural Whole Baby Clams in Water](#), drained
- 1 can [Crown Prince Natural Lump White Crab Meat](#), drained
- 2 large cremini mushrooms, sliced
- 2 green onions, sliced
- 1 tbsp chopped cilantro

Notes

Galangal root can be found fresh in the produce section of any Asian supermarket (or dry in the spice aisle.) Fresh ginger can be used as a substitute.

Jalapeno or serrano peppers can be used in place of Thai chilis. Traditionally the soup is spicy, but can be made mild if desired.

Water or vegetable stock can be used in place of chicken stock.



Directions

Cut lemongrass in half lengthwise and smack it a few times with the back of your knife. Combine the first seven ingredients in a saucepan and bring to a boil. Lower heat to a simmer and cook for at least 30 minutes.

When you can taste the lemongrass, galangal root and shallots in the broth, it is ready. Using a slotted spoon, remove and discard the lemongrass, galangal root and Thai chilis. Thinly slice the whole shallot and return to the broth. Add lime juice and keep the broth at a simmer.

Divide remaining ingredients into soup bowls. Pour hot broth into soup bowls. Serve hot.

Soup can be served alone or with jasmine rice.