**Tom Kha Goong**

**Ingredients:**

2 Tbsp. oil

1 thumb sized piece of ginger, peeled and julienned

2 cloves garlic

2 kafir lime leaves

1 stalk lemongrass

1 onion, cut into thin slices

1 can coconut milk

2 Tbsp. lime juice

2 Tbsp. fish sauce

1 Tbsp. chili paste

10 mushrooms, cut into quarters

1 tomato, cut into large dice

2 green onions, cut into 2 inch sections

1 2# bag of shrimp, cleaned

Salt and pepper to taste

**INSTRUCTIONS**

1. Heat the oil in a large pot over medium heat.
2. Add ginger, garlic, onions, kafir lime leaves, and lemongrass. Cook until the onions are soft.
3. Add the chili paste and cook for 1 minutes.
4. Stir in coconut milk, lime juice, and fish sauce. Bring to a simmer.
5. Add mushrooms and shrimp. Cook until the shrimp are cooked through; about 5 minutes.
6. Add tomato and green onions and cook until the tomatoes are warmed through.
7. Season to taste.
8. Enjoy.