

Crock Pot Tom Kha Soup

A few years ago, I published [this watered down version](#) of my favorite Thai soup. I was just learning to experiment with Thai cooking and didn't have access to the necessary ingredients for this recipe, so I made it with the closest things I could find.

That recipe was FINE. It satisfied my craving for this delicious chicken and coconut milk soup, but I recently decided that I wanted to up the ante and do it correctly, with the legit ingredients. I accepted my own challenge and I'm thrilled with the results. The old version tasted good, no doubt. But this recipe tastes AUTHENTIC.



Thai basil is not the same as regular basil- make sure you grab the correct ingredient!

I can't really explain what makes this soup so good, other than it's ingredients I don't usually cook with at home. Please use fresh herbs, it makes all the difference. You can find fresh lemongrass and Thai basil at some grocery stores and at many international grocery markets. Thai basil is not the same as regular basil- make sure you grab the correct ingredient!

I am blessed to have an amazing neighbor that is gifted with a green thumb; she shares fresh herbs with me and I, in turn, share the foods with her. It's a great exchange and I am grateful for her friendship. I am envious of her ability and patience to garden and someday, I'll be motivated to do more than just putting fresh herbs into mason jars on my bay window!

Try this recipe and see how it compares to your favorite local Thai restaurant. You might figure out that eating at home is just as good, if not fresher and better!

Crock Pot Tom Kha Soup

Prep Time: 15 minutes

Cook Time: 5 hours

Serves: 4

2 c. vegetable or chicken broth

1 13.5 oz can [coconut milk](#)

1 12" stalk fresh lemongrass, greens removed; bruise the stalk and then cut into 3" sections

1 2" fresh ginger root, peeled and slice into 6 quarter-sized slices

1/2 lb fresh oyster mushrooms, cleaned and quartered

1 lb. boneless, skinless chicken thighs, cut into bite-sized

chunks

1 T. [fish sauce](#)

1 t. sugar

1 T. fresh lime juice

1 t. [Thai chili paste](#)

1/4 c. fresh kaffir lime leaves

1/4 c. fresh Thai basil leaves

1/4 chopped fresh cilantro leaves

1 lime, cut into wedges

Put all ingredients except cilantro and lime wedges into crock pot and stir. Cook on low for 5 hours. Before serving, remove all kaffir lime leaves, Thai basil leaves, and lemongrass stalks (optional to remove ginger slices, too). When serving, add chopped fresh cilantro leaves and lime wedge on top. Serve with bowl of white rice.

Crock Pot Mushroom-Spinach Soup with Middle Eastern Spices



So it's Saturday and I've got a date with this really fungi... haha, get it?! I'm making a mushroom soup!

This version is an adaption of [a recipe from the New York Times](#), it is not my original creation. But I saw the recipe online and thought... this looks delicious, but has WAY TOO MANY steps. Let's make it easy and throw it all in the [crock pot](#) instead. And guess what. Yup. It works just perfectly without the extra hassle and dirty dishes.

There are so many wonderful varieties of mushrooms, you can change up the the recipe a million different times for different texture and flavor results. Play around with it. I have increased the quantity of seasonings after reading reviews saying that it needed a little more umphh. I don't think that's a technical culinary term, but neither is WOW or YUM and those are the things I'm going for here! I've added links for you to my [favorite brand of seasonings](#), just in case you don't already have these items on hand.

Try this soup with a dollop of plain greek yogurt and some naan or pita bread. Enjoy!

Crock Pot Mushroom-Spinach Soup with Middle Eastern Spices

Prep Time: 20 minutes

Cook Time: 7 hours

Serves: 8 people

~1-1.5 lbs fresh mushrooms- cleaned and diced=about 5-6 cups

(try button, cremini, portobello, Baby Bella, etc)

1/4 lb shallot (one) finely diced

2 T. tomato paste

3 T. salted butter

2 t. dried [thyme](#)

1 1/2 t. [coriander](#)

2 t. [cinnamon](#)

2 t. [cumin](#)

1 t. salt

1/2 t. freshly cracked black pepper

5 cups water

5 ounces fresh baby spinach

1 lime

plain greek yogurt (optional)

Dice mushrooms and shallots and stir together in [crock pot](#). Add seasonings, tomato paste, and butter. Pour water in, but do not stir. Cook on low for 6 hours- you may lift the lid and give it a stir after the butter appears to be completely melted.

After 6 hours, add the spinach and squeeze about 2 T. of fresh lime juice into the crock pot, give it all a stir, and heat on low for up to one more hour... or until spinach is wilted. Serve

with a dollop of plain greek yogurt.

Crock Pot Thai Chicken soup

One of my favorite new indulgences is Thai food. I started a few years ago with Pad Thai. It's like the thai version of lomein, which is really just a step above the college-grade ramen noodle. But it started to introduce me to new flavors. Then, I moved up and through a few of the curry dishes; I quickly learned my ridiculously low capabilities for spicy food. I like my thai dishes with either chicken, tofu or shrimp— I just think think that these proteins absorb the most flavor from everything else it's cooked in.

There are some particular seasonings for Thai food, though, and I just don't keep these things in my kitchen yet. So while I'd love to have lemongrass and keffir lime leaves abundantly available or even know where to buy some galangal, I'm replacing some of these flavors with some easier go-to foods that you can find at your regular grocery store.

My crock pot Thai chicken soup is an interpretation of a traditional Thai tom kha soup. It still has the coconut milk, chicken and mushrooms, but I use ginger instead of galangal and lime juice for the citrus twist. I also haven't broken down and bought fish sauce yet, so I just leave it out. Fish sauce's first impression is that it just tastes salty, so the broth really already fulfills that requirement for me.

I hope you enjoy the new flavors of this soup. If you want to make it more of a Thai dinner, try adding some white rice and

veggies with curry sauce to make this a complete cultural meal!

3 boneless, skinless raw chicken breasts cut into strips

2 c. chicken broth

1 13.5 oz. can lite coconut milk

1 T. ginger root, peeled and minced

2 T. lime juice

6-8 mushrooms, cleaned and sliced

2 stalks celery, sliced

1 c. baby carrots

1 t. red chili pepper flakes

cilantro or basil leaves, sliced for garnish

Combine all ingredients in crock pot and cook on high for 4 hours. Serve with some green leaves sprinkled on top.