Instructions

- Step 1: Read the paragraph about the Tom Yung Goong soup.
- Step 2: As you read, look for words that describe how the soup looks, smells, tastes, or feels. Circle or underline these words.
- Step 3: After reading, answer the simple questions about the soup based on what you circled or underlined.



THAILAND'S TOM YUM GOONG



Tom Yum Goong, hailed as a culinary treasure from Thailand, is a symphony of tantalizing flavors that unfurls a story with every spoonful. Imagine the aromatic steam rising from a simmering pot, carrying the fragrant essences of lemongrass, zesty lime leaves, fiery chilies, and fragrant spices—an invitation to a sensory escapade. Each ladle dipped into the soup reveals a narrative of tangy lime interlacing with the tender shrimp, embraced by the perfect harmony of spices that add warmth without overwhelming. Amidst this flavorful journey, elements like plump mushrooms and aromatic cilantro add layers of taste and texture, transforming each bite into a flavorful discovery. The vibrant hues of this soup mirror its spirited taste—a bold, invigorating experience that tingles the taste buds in a delightful dance of flavors. Beyond its culinary allure, Tom Yum Goong embodies the essence of Thai traditions—a blend of diverse ingredients uniting to craft a dish that evokes comfort and excitement. Whether seeking solace on a chilly day or an adventure through Thailand's culinary heritage, this soup encapsulates the rich tapestry and inviting aura of Thai gastronomy. It's an expedition through Thailand's diverse flavors, promising warmth and exhilaration in every aromatic sip.

LIVEWORKSHEETS

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