

Cooking Steps:

How to Cook Tom Yum Goong (ต้มยำกุ้ง)



Ingredients:

- Shrimp (prawns): 200 grams (peeled and deveined)
- Lemongrass: 2 stalks (cut into 1-inch pieces)
- Galangal: 3-4 slices
- Kaffir lime leaves: 3-4 leaves
- Chilies: 3-4 (crushed)
- Mushrooms: 100 grams (sliced)
- Tomatoes: 2 (cut into wedges)
- Fish sauce: 2 tablespoons
- Lime juice: 2 tablespoons
- Thai chili paste (nam prik pao): 1 tablespoon
- Water or stock: 500 ml
- Coriander leaves: For garnish

Cooking Steps:

1. Prepare the ingredients

- First, wash the shrimp, remove the shells, and devein them.
- Next, chop the lemongrass, galangal, and chilies.

2. Boil the broth

- Heat the water or stock in a pot over medium heat.
- Then, add the lemongrass, galangal, and kaffir lime leaves. Let them boil for 2-3 minutes to release their aroma.

3. Add vegetables and shrimp

- Add the mushrooms and tomatoes to the boiling broth. Cook for 2 minutes.
- Next, add the shrimp and let them cook for another 2-3 minutes until they turn pink.

4. Season the soup

- Stir in the Thai chili paste (nam prik pao) and mix well.
- Add fish sauce for saltiness and lime juice for sourness. Adjust the flavor to your taste.

5. Garnish and serve

- Finally, garnish with coriander leaves and serve the soup hot.

Pro Tip:

You can adjust the level of spiciness and sourness by adding more chilies or lime juice. Enjoy your homemade Tom Yum Goong!



Name: _____ No.: ____ Class: ____

Directions: Choose the best answer about the recipe for Tom Yum Goong.

1. What is the first step in preparing the shrimp?

- A. Chop them into small pieces.
- B. Peel and devein them.
- C. Boil them with the broth.
- D. Marinate them with lime juice.

2. What ingredients are added to the broth to release aroma?

- A. Mushrooms, tomatoes, and shrimp.
- B. Lemongrass, galangal, and kaffir lime leaves.
- C. Fish sauce and lime juice.
- D. Coriander leaves and chili paste.

3. When should the shrimp be added to the soup?

- A. Before the vegetables.
- B. After the mushrooms and tomatoes have cooked for 2 minutes.
- C. At the same time as the lime juice.
- D. After garnishing with coriander leaves.

4. What gives the soup its spicy and sour flavor?

- A. Thai chili paste, fish sauce, and lime juice.
- B. Mushrooms, tomatoes, and coriander leaves.
- C. Shrimp, water, and kaffir lime leaves.
- D. Chilies, lemongrass, and fish sauce.

5. How long should the shrimp be cooked?

- A. 5-6 minutes until they turn orange.
- B. 2-3 minutes until they turn pink.
- C. 4 minutes until they float in the broth.
- D. 8 minutes until fully tender.

6. What is the final step before serving the soup?

- A. Add more chilies and lime juice.
- B. Stir in fish sauce and chili paste.
- C. Garnish with coriander leaves.
- D. Add shrimp and tomatoes to the broth.



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