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!



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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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