

Long Livo

Thai Ginger Chicken Soup Crock Pot Recipe

15 min Prep time	**4 h** Cook time	**4 h 15 min** Total time
6 Servings	**Easy** Difficulty	**Thai** Cuisine

Ingredients

For the Soup

- [ ] 1.5 lbs boneless, skinless chicken breasts or thighs, cut into 1-inch cubes
- [ ] 6 cups chicken broth, low-sodium
- [ ] 1 (13.5 oz) can full-fat coconut milk
- [ ] 3-inch piece of fresh ginger, thinly sliced
- [ ] 5 cloves garlic, smashed
- [ ] 2 tablespoons fish sauce
- [ ] 1 tablespoon brown sugar or coconut sugar
- [ ] Juice of 1 large lime

For Garnish (Optional)

- [ ] Fresh cilantro, chopped
- [ ] Fresh basil leaves (Thai basil if you can find it!)
- [ ] Sliced green onions
- [ ] Lime wedges
- [ ] Sliced red chili

Instructions

1. First, let's get everything ready. Place your cubed chicken into the bottom of your slow cooker. There's something so satisfying about this first simple step. Then, add the sliced ginger, the smashed garlic cloves, and pour the chicken broth over everything. Give it a very gentle stir just to make sure the aromatics are mingling with the chicken. This initial layering of flavors is what builds that incredible depth as it cooks, just like the layers in my favorite zucchini bread recipe.

2. Now for the easiest part. Place the lid on your slow cooker and set it to cook on low for 6-8 hours or on high for 3-4 hours. Go on with your day! Let the slow cooker work its quiet magic. After a couple of hours, you'll start to notice that beautiful, savory aroma filling your kitchen. It's such a welcoming scent to come home to, a gentle reminder that a warm, comforting dinner is waiting for you.

3. Once the cooking time is up, your chicken should be incredibly tender. Use two forks to shred the chicken directly in the slow cooker. I find this so much easier than removing it. It should fall apart with almost no effort. Now, in a separate bowl, whisk together the full-fat coconut milk, fish sauce, brown sugar, and fresh lime juice. This little mixture is the key to the final flavor.

4. Pour the coconut milk mixture into the slow cooker with the shredded chicken and broth. Stir everything together gently until it's well combined. Oh, the broth will turn into this beautiful, creamy, pale color—it's just gorgeous. Let it heat through for another 15-20 minutes on low. Give it a final taste and adjust if needed—maybe a little more lime for brightness or a pinch of sugar. Serve hot, ladled into big bowls, and top with all your favorite garnishes. I love a mountain of fresh cilantro and a good squeeze of lime.

Nutrition per serving

380 kcal	35 g	9 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- The quality of your coconut milk really matters here. I always opt for a brand that is just coconut and water, without a lot of stabilizers or gums. It creates a much cleaner, richer flavor and a silkier texture in the final soup. Shake the can well before you open it!
- Don't be shy with the ginger! It might seem like a lot, but its flavor mellows beautifully during the long cooking time, infusing the broth with its signature warmth without being overpowering. The slices make it easy to eat around if you prefer not to eat them directly.
- The garnishes are not just for looks; they truly complete the dish. The fresh herbs add a burst of freshness, the lime adds a final zing, and the chili adds a pop of heat that contrasts beautifully with the creamy broth. It makes each bowl a little work of art, similar to the delicate layering in a courgette pasta.