

Recipe – Thai Coconut Soup

Ingredients:

- Olive Oil or fat to coat bottom of pot
- 2 leeks, sliced
- 1 red pepper, slivered
- 15 large mushrooms, sliced
- 1-2 lbs chicken breast, cut into bite sized chunks
- 2 cans coconut milk (not lite)
- 6 cups chicken or vegetable stock
- 1 block tofu, cubed (optional)
- 1 large bag or 10 oz. cleaned spinach, chopped
- 1/3 bunch fresh cilantro, chopped
- 1 lime, juiced
- salt and pepper to taste
- hot sauce if desired

Directions:

Coat bottom of soup pot with oil or fat

Sauté the leeks, red pepper and mushrooms until soft

Add chicken, coconut milk and stock

Simmer 15 minutes

Add tofu, spinach, cilantro, and lime juice and heat until greens are just wilted

Add salt, pepper and hot sauce to taste