

Thai Coconut Shrimp Soup

Serves four

1 TBS coconut oil
½ cup finely chopped white onion
1 cup finely chopped red bell pepper
1 – 1-inch piece lemon grass – minced
1 tsp. grated ginger
4 garlic cloves – minced
1 TBS red curry paste
1 tsp. brown sugar
½ cup Basmati rice – washed
4 cups of water or vegetable broth
1 – 13 oz. can of coconut milk
1 TBS fish sauce
1 cup string beans – halved
½ pound peeled and deveined shrimp
Juice of ½ a lime
½ cup of chopped cilantro
Salt and pepper

Heat the oil in a pot and add the onion, bell pepper, lemon grass, ginger, and garlic, curry paste and brown sugar. Cook for a few minutes until the onion is translucent.

Add the rice and mix well. Add the water, coconut milk and fish sauce and mix well. Cook for ten minutes. Season with salt and pepper to taste.

Add the string beans and cook for another ten minutes. Add the shrimp and cook until it turns pink. Turn off the heat and add the lime juice and cilantro and serve.