
Spicy Coconut Soup with Shrimp & Asparagus

Total time: 30 min Yield: 4 Servings

Ingredients

4 cup fat-free low-sodium chicken broth (or vegetable broth)
1/2 lb fresh asparagus (cut int 1" pieces on the diagonal)
1 can straw mushrooms (14 oz. can; drained)
1/2 red bell pepper (seeded and thinly sliced)
1 cup coconut milk
1 lb shrimp (peeled and deveined)
6 oz vermicelli rice noodles (cooked; can substitute with glass noodles)
About 15 - 20 Thai basil leaves
1 Tbsp Asian fish sauce
1/2 tsp fresh ginger (grated)
1/4 tsp red or green curry paste
2 Tbsp fresh lime juice
1/2 cup green onion (thinly sliced on the diagonal)
4 thin slices of jalapeno (optional)

Prep Time: 30 min Total Time: 30 min

Instructions

Follow your taste buds with this recipe – depending on how much spice you can handle, you can rev up the flavor by adding more curry – barely a ¼ teaspoon at a time. In a large saucepan over medium-high heat, combine the broth through the red bell pepper and bring to a boil. Lower the heat to a simmer for 8 minutes. Add the coconut milk and shrimp and continue to cook until the shrimp are pink, then add the rest of the ingredients. Use the green onion and the jalapeno (optional) for garnish.

Recipe brought to you by:

Chef Michi Holland