

Curried Shrimp Soup

13 ingredients · 40 minutes · 4 servings



Directions

1. Combine the coconut milk, broth, and fish sauce, in a small bowl. Set aside.
2. Heat a large pot with 1 Tbsp coconut oil. Add the shrimp, then cook for about 1-2 minutes on each side. Remove the shrimp from the pan and set aside.
3. In the pan used for shrimp, heat the second Tbsp coconut oil. Add in the onions, ginger and garlic. Sauté for about 5 minutes until the onions start to become translucent. Keep an eye on these.
4. If you prefer softer veggies, Steam Broccoli and Cauliflower in a microwave safe dish with 1/4 cup water.
5. Stir in the curry paste into the onion mixture for about 30 seconds, then whisk in the mixture of coconut milk, broth, fish sauce, until well combined. Turn the heat to medium low and cook for about 5 minutes.
6. Add in the red peppers, broccoli and cauliflower and turn the heat down to a simmer. Cook an additional 5 minutes.
7. Add in shrimp. Use salt and pepper to taste. Garnish with cilantro.

Ingredients

- 1 lb Shrimp
- 2 tbsps Coconut Oil (divided)
- 1/2 Yellow Onion (diced)
- 2 cups Broccoli
- 2 cups Cauliflower
- 2 tsps Garlic (minced)
- 2 tsps Ginger (minced)
- 1/4 cup Thai Red Curry Paste (or more for flavor)
- 1 1/2 cups Chicken Broth
- 2 cans Canned Coconut Milk (full fat)
- 1 tbsp Fish Sauce
- 1 Red Bell Pepper (sliced or chopped)
- 1/4 cup Cilantro