



Spicy Thai Style Vegetable Coconut Soup

Ingredients (Makes 9 Qts)*

2 medium onions, sliced (approx. 2.5 c)
4 c carrots, long stripes (loosely packed)
1/3 c ginger, sliced
2 t ginger, grated
4 large garlic cloves, smashed
1 t garlic, crushed
1 stalk lemongrass, smashed
7 c Chinese cabbage, chopped (or Napa)
5 c Chinese spinach, chopped (or baby spinach)
2 c Enoki mushrooms
1 c Shimeji mushrooms
1/3 c scallions, sliced + 2T for garnish
2 T red curry paste
1/4 c cilantro, minced + 2T for garnish
2 t salt
1/3 c olive oil + 1 T
2 qts chicken or vegetable stock
2 qts water
2 13.5 oz coconut milk

***The amounts above make a large quantity of soup. Reduce amounts accordingly.)**

Instructions

1. In a large dutch oven, or soup pot, sauté onions, lemongrass, slice ginger, garlic, salt. Let these cook down a bit, then add the red curry paste and stir to combine.
2. Push the cooked aromatics to the sides, add 1 T oil in the middle and add crushed garlic and crushed ginger and scallions and let cook until soft.
3. Add carrot ribbons and mushrooms, let cook for 10 minutes until softened.
4. Add broth and water and simmer for 20 minutes. Then add cabbage, spinach and cilantro and cook for another 10 minutes.
5. Meanwhile, bring pot of water to boil and add rice noodles. Cook for 7-10 minutes until tender. Drain and reserve.

To serve, add the rice noodles to a bowl, ladle the soup then garnish with sliced scallions and cilantro.

You can add calamari, shrimp or chicken.