



## Thai Coconut Curry Soup

### ***Buy It:***

2-13 1/2 fl oz cans lite coconut milk  
4 cups chicken broth  
2 cups vegetable broth  
2 cloves garlic  
2 tbsp soy sauce  
1/2 tbsp sesame oil  
1 medium jalapeño, diced  
1 medium sweet red pepper, diced  
1 tbsp lemon grass, diced  
2 carrots, grated  
1 head Chinese cabbage, chopped  
1 head bok choy, chopped  
1 cup shitake mushrooms  
2 cups spinach (chopped)  
1/4 cup scallions, chopped (reserve some for garnish)  
1/2 cup cilantro (reserve some for garnish)  
2 tbsp curry powder (use more or less to your taste)



### ***Do It:***

Combine all ingredients in a large stock pot or crock pot. If using a stock pot, simmer on medium for 1-2 hours. If using a crock pot, cook on high for 4-6 hours.

Garnish with remaining scallions and cilantro.