

# Thai Coconut Shrimp Soup

*with Lemongrass & Red Curry*

We use lemongrass, an ancient Southeast Asian herb, two different ways in this recipe. First off, we smash a stalk to infuse the rich coconut milk with a bright lemon flavor that compliments the shrimp. Second, we mince the remaining stalk and briefly sauté it with the other aromatics, like garlic, ginger, and scallion. This step leaves a wonderful crunch in the creamy shrimp curry, adding texture and brightness to each bite.



## Ingredients

- 2 Cloves Garlic
- 2 Lemongrass Stalks
- 1 1-Inch Piece Ginger
- 1 Bunch Cilantro
- 1 Lime
- 1 Red Bell Pepper
- 1 Scallion
- ½ Cup Jasmine Rice
- 2 Tablespoons Red Curry Paste
- 1 13.5-Ounce Can Unsweetened Coconut Milk
- 2 Teaspoons Palm Sugar
- 10 Ounces Shrimp

Makes 2 Servings  
About 700 Calories Per Serving





# Instructions



## Prepare the ingredients:

Wash and dry the fresh produce. Peel and finely chop the garlic and ginger. Roughly chop the cilantro. Cut the ends off of both lemongrass stalks, then peel away the fibrous outer layers until you reach the white, pliable cores. Mince one of the lemongrass stalks. Cut the remaining stalk in half, then using the back of your knife, smash the lemongrass stalk on both sides. With a peeler, remove the peel of the lime, then finely chop the peel to make about 2 teaspoons of zest. Cut the lime into quarters. Cut the red pepper into bite-sized pieces. Thinly slice the scallion, keeping the white and green parts separate.



## Cook the rice:

In a small pot, combine the **rice**, **1 cup of water** and a **generous pinch of salt**. Heat to boiling on high, then cover, reduce the heat to low, and simmer 12 to 14 minutes, or until the liquid is absorbed. Remove from heat and uncover.



## Cook the aromatics:

In a medium pot, heat 2 teaspoons of oil on medium until hot. Add the **garlic**, **ginger**, **minced lemongrass** and **white parts of the scallion**. Cook 1-2 minutes, or until fragrant, stirring frequently. Add the **red bell pepper** and season with a little salt and pepper. Cook 1 to 2 minutes, or until softened, stirring occasionally.



## Toast the curry:

Add the **red curry paste** (for a milder soup use less paste). Cook 1 to 2 minutes, or until toasted and fragrant, stirring frequently.



## Add the liquids:

Add the **coconut milk**, **palm sugar**, **lime zest**, **smashed lemongrass** and **1 cup of water**, then season with a little salt and pepper. Reduce the heat to medium-low and cook for 3 to 4 minutes, or until thoroughly combined, stirring occasionally. (Be careful not to boil the soup as coconut milk may separate.)



## Cook the shrimp:

Season the **shrimp** with salt and add to the soup. Cook 8 to 10 minutes, stirring occasionally; season with salt and pepper to taste. Turn off the heat and stir in **half of the cilantro** and the **juice from 2 lime wedges**. To plate your dish, discard the smashed lemongrass, then divide the soup and rice between 2 bowls. Garnish with the **green parts of the scallions** and the **remaining cilantro and lime wedges**. Enjoy!