

Thai Coconut Shrimp Soup

with Lemongrass & Red Curry

In this recipe, we're using lemongrass, an ancient Southeast Asian herb, two different ways. First, we're smashing one of the stalks, and simmering it in the coconut milk broth to infuse the dish with flavor. We're also thinly slicing another stalk and briefly sautéing it with other aromatics (garlic, ginger and scallion). This step brings a wonderful crunch to the rich curry, adding texture and brightness to each bite.



Ingredients

- 8 Ounces Shrimp
- ½ Cup Jasmine Rice
- 1 13.5-Ounce Can Unsweetened Coconut Milk
- 2 Cloves Garlic
- 2 Stalks Lemongrass
- 1 1-Inch Piece Ginger
- 1 Lime
- 1 Red Bell Pepper
- 1 Scallion
- 1 Bunch Cilantro

Knick Knacks

- 2 Tablespoons Red Curry Paste
- 2 Teaspoons Coconut Palm Sugar

Makes 2 Servings

About 700 Calories Per Serving

Cooking Time: 25 to 35 minutes



1



Prepare the ingredients:

Wash and dry the fresh produce. Peel and mince the garlic and ginger. Roughly chop the cilantro. Cut off and discard the ends of both lemongrass stalks; peel away the fibrous outer layers until you reach the white, pliable cores. Mince one of the cores. Cut the remaining core in half lengthwise; using the back of your knife, smash both sides of each half. Using a vegetable peeler, remove the green rind of the lime, avoiding the white pith. Mince the rind to get 2 teaspoons of zest. Quarter the lime. Cut the bell pepper into bite-sized pieces on an angle. Thinly slice the scallion, separating the white bottoms and green tops.

2



Cook the rice:

In a small pot, heat the **rice**, **1 cup of water** and a **generous pinch of salt** to boiling on high. Once boiling, cover and reduce the heat to low. Cook 12 to 14 minutes, or until the water is absorbed and the rice is tender. Remove from heat and set aside.

3



Cook the aromatics:

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

4



Toast the curry:

To the pot of aromatics, add **as much of the red curry paste as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 1 to 2 minutes, or until fragrant.

5



Add the liquids:

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

6



Cook the shrimp:

Season the **shrimp** with salt and add to the soup. Cook, stirring occasionally, 8 to 10 minutes, or until the shrimp are opaque and cooked through; season with salt and pepper to taste. Turn off the heat and stir in **half the cilantro** and **the juice of 2 lime wedges**. Discard the smashed lemongrass stalk. Divide the soup and rice between 2 bowls. Garnish with the **green parts of the scallions** and the **remaining cilantro and lime wedges**. Enjoy!