

(Cook's Illustrated) **THAI GREEN CURRY SOUP**

Spoon off 1 cup of coconut cream (the solids in a can of coconut milk).

Whisk in 2 Tbsp green curry paste. Simmer over high heat until it separates, about 10 minutes.

Add rest of that can plus one more can coconut milk, 2 Tbsp fish sauce, 2 Tbsp brown sugar. Simmer 5 minutes.

Add 1 lb chicken chunks. Simmer 5 minutes.

Add 2-1/2 c. broccoli, 2 c. mushroom. Simmer 5 minutes.

Add 1 red pepper, diced or sliced. Simmer 2 minutes.

Take off the heat. Add 1/2 c each fresh basil and mint, and 1 Tbsp lime juice.

Do not let the Soup boil.

Submitted 11/11/19 by Linda Christian, Asian Theme