

Thai Coconut, Broccoli and Coriander Soup

DONNA HAY
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Yield: 4 Servings

Ingredients

- 1/3 cup store-bought green curry paste
- 1 (13.5-ounce) can coconut milk
- 3 cups water
- Sea salt and cracked black pepper
- 1 pound broccoli florets, chopped
- 2 cups baby spinach leaves, plus more to serve
- 2 cups cilantro leaves
- 2 scallions, shredded
- Store-bought crispy shallots or onions, to serve

Preparation

Place the curry paste in a medium saucepan over medium heat and cook, stirring, for 1 minute or until fragrant. Add the coconut milk, water, salt and pepper and bring to a boil. Add the broccoli, cover and cook for 10 minutes or until the broccoli is tender. Remove from the heat and add the spinach leaves and half the cilantro.

Using an immersion blender, blend the soup until smooth. Divide among serving bowls and top with the extra spinach, remaining cilantro, scallions and shallots.