

## Green Curry Vegetable Soup (GF,V)

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Time: 30 minutes

### Ingredients:

2 1/2 tbsp. olive oil  
1 small sweet onion, sliced  
1 1/2 c. carrots, cut on a diagonal  
1 bell pepper (I like orange or red for some color), sliced  
2 tsp. kosher salt  
1 tsp. coarse ground pepper  
3 tbsp. homemade green curry paste (see recipe on website) or 2 tbsp. canned (to taste)  
6 oz. snow peas, strings removed  
3/5 oz. shiitake mushrooms, sliced  
1 can full fat coconut milk, sustainably sourced  
3-4 c. water



### Directions:

In an enamel soup pot, heat the olive oil over medium heat and add onions, carrots, bell peppers and salt and pepper. Saute for 8 minutes, stirring often. Add the rest of the ingredients and bring to light boil, being careful not to boil too long. Immediately reduce heat to low and simmer for 20 minutes.

Serve in a bowl on its own, over brown rice or rice noodles (do not add either to the soup pan or they will soak up all the liquid).

Serves 4-6.