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Spicy Coconut Soup

Fans of Thai food, rejoice! This colorful soup is quick and easy.

- 2 Tbs. olive oil
- 1 medium onion, chopped
- ½ red bell pepper, chopped
- 3 garlic cloves, minced or pressed
- 1 tsp. red curry paste (read labels; the Thai Kitchen brand red curry paste is vegan) or more to taste
- 4 cups vegetable broth
- 1 14-oz. can coconut milk
- 2 medium zucchini, diced
- 1 12-oz. bag baby spinach leaves, larger leaves torn and stems removed

1. Heat olive oil in a medium saucepan over medium heat. Sauté onion, bell pepper, and garlic until onion is translucent but not browned (about 5 minutes). Add red curry paste, broth, and coconut milk. Bring to a boil and reduce heat. Simmer for about 10 minutes, stirring occasionally.

2. Add zucchini and continue to simmer for about 10 minutes. Add spinach leaves and cook until leaves are wilted. Serve with a cool salad.