



PREP TIME : 15 MIN

COOK TIME : 30 MIN

SERVES : 4

Ingredients :

- ***2 tsp (10 mL) vegetable oil***
- ***1 cup (250 mL) finely diced onion***
- ***1 cup (250 mL) grated carrot***
- ***1 cup (250 mL) finely diced red pepper***
- ***4 cups (1 L) chicken or vegetable stock***
- ***1 cup (250 mL) coconut milk***
- ***1 bottle (341 mL) VH[®] Coconut Yellow Curry***
- ***2 cups (500 mL) baby spinach***
- ***1/2 cup (125 mL) finely sliced green onions***
- ***1/4 cup (60 mL) finely chopped fresh cilantro***

Directions :

- 1. Heat oil in a large pot set over medium heat. Add onion, carrot and pepper to oil and stir-fry until tender; about 10 minutes.***
- 2. Add stock, coconut milk and VH[®] Coconut Yellow Curry; simmer over low heat for 15 minutes.***
- 3. Stir in spinach, green onions and cilantro; cook, stirring about 1 minute and serve.***

Tip:



Curry and Coconut Milk Soup

Too spicy? For a milder version, add more stock or a little less VH® Coconut Yellow Curry

A version of the classic Thai soup that is easy to prepare and simply delicious.