

Marivi's Thai Coconut Shrimp Soup

Pick up all the ingredients you need for this tasty soup on a quick trip to the local Asian market. Makes 2 servings.

Ingredients

2 cans of coconut milk, Chaokoh brand is preferred
6 shrimp, deveined
3 kaffir lime leaves, finely chopped
1 tbsp. Maesri red curry paste, add more to taste
2 tbsp. white sugar
Fresh cilantro for garnish (optional)



Directions

Cook coconut milk on low heat in a medium saucepan.
When the coconut milk starts to boil, add kaffir leaves. Next, add shrimp and stir gently until the shrimp turns pink and is fully cooked. Add curry paste and stir until well combined. Serve hot with fresh cilantro for garnish.

"This can be paired with sliced English cucumbers or barbecue Thai-style chicken." ~ Marivi Q.

