

Coconut Spinach Pea Soup

Serves 4.

Ingredients:

1 onion
1 Tbs. Thai red curry paste
1 bunch spinach
1 can coconut milk
1 cup cooked jasmine rice
2 cups shelled green peas (fresh or frozen)
Salt and pepper to taste

Method:

1. Sweat the onions in a little vegetable oil.
2. Add the curry paste and fry till aromatic.
3. Add the spinach, coconut milk, and rice, and simmer for 10 min.
4. Add the peas and simmer for 3-5 minutes, until peas are tender.
5. Blend until smooth.
6. Add water (if needed) to adjust the consistency.
7. Season with salt and pepper.

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