



Coconut Shrimp Soup

Coconut shrimp soup with simple ingredients and loads of flavor!



Ingredients

- 2 teaspoons virgin coconut oil
- 1 small yellow onion, diced
- 1 stalk lemon grass, finely sliced
- ¼ inch section ginger, sliced
- 2 cups (500mL) water
- ½ cup unsweetened light coconut milk
- ¼ cup shredded unsweetened coconut
- ¼ teaspoon sea salt
- 200g cooked shrimp
- 2 tablespoons fresh cilantro
- ½ tablespoon fresh lime juice

Directions

Add coconut oil, onion, lemon grass and ginger to a medium saucepan and sauté on medium heat until onions are soft.

Add water, coconut milk, shredded coconut, and salt. Bring to a boil; reduce heat to low and simmer covered for 20 minutes.

Add shrimp, cilantro and lime juice. Puree using a blender or food processor.

Makes 2 servings.

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