

# Thai Coconut Shrimp Soup

2 tablespoons olive oil  
4 cloves garlic, minced  
4 teaspoons grated fresh ginger root  
4 teaspoons minced lemongrass or lemongrass paste  
1 teaspoon curry powder  
1/2 teaspoon crushed red pepper flakes  
2 cups vegetable broth  
1 pound medium shrimp, peeled and deveined  
4 cups Silk Unsweetened Coconut Milk  
2 cups Napa cabbage, finely shredded  
sea salt to taste  
lime wedges, for serving  
fresh cilantro or parsley, for serving  
green onion, sliced, for serving

In a large pot over medium heat, add the olive oil, garlic, ginger and lemongrass. Give it a stir, then add the curry, crushed red pepper flakes and the broth. Increase the heat to medium-high bringing the broth to a light boil. Add the shrimp and reduce the heat to medium. Simmer for 3 minutes. Add the coconut milk and cabbage. Increase the heat just a bit and as soon as the soup comes to another very light simmer, remove it from the heat.

Season with salt to taste. Serve in bowls and top with a squeeze of lime and some cilantro or parsley, green onion and additional crushed red pepper if you'd like.

Serves 4 to 6.

Recipe courtesy of [tasteloveandnourish.com](http://tasteloveandnourish.com)