



CREAMY COCONUT SOUP

INGREDIENTS

- 1 tablespoon olive oil
- 1 medium onion chopped
- ¼ small Fresno chili, de-seeded chopped
- 1 teaspoon fresh grated ginger
- 1 cup chicken or vegetable stock
- 5 fluid ounces coconut milk
- 1 cup milk
- 1 teaspoon light soy sauce
- 1 teaspoon lemon pepper
- 1 tablespoon corn starch

INSTRUCTIONS

1. Heat olive oil in large sauce pan over medium heat. Cook the chopped onions, chili and grated ginger, stirring occasionally for 5-7 minutes or until the onions are soft.
2. Add all other ingredients to the saucepan. Bring the soup to a boil, then reduce the heat to low, cover and simmer for 20 minutes, stirring occasionally.
3. Taste the soup and adjust seasoning if necessary. If the soup is too thin, you can simmer it uncovered for a few minutes to thicken it. If it's too thick, add more water or coconut milk.
4. Serve hot or cold, garnished with additional chopped scallions if desired.