



## HIGH FIVE RECIPES

# Thai Shrimp Soup

**Serves 4. Prep time: 20 minutes total.**

### The High Five

- 1 15-ounce can coconut milk
- 2 cups chicken stock
- 2 tablespoons Thai red curry paste
- 1 medium lime, halved
- 1 pound medium shrimp, peeled and deveined

### Pantry and Kitchen Items

- ½ teaspoon salt

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### Preparation

In a large pot, combine the coconut milk and stock, and whisk in the curry paste. Add the halved lime and salt, and place over high heat to bring to a boil. Reduce the heat to keep the liquid boiling but not boiling over, and cook for about 5 minutes.

Add the shrimp and reduce the heat to gently simmer for about 4 minutes longer. As soon as the shrimp are pink, take off the heat and serve.

# Thai Shrimp Soup

## Ingredient checklist

### PRODUCE

- Lime

### GROCERY

- Canned coconut milk
- Chicken stock
- Thai red curry paste

### MEAT/SEAFOOD

- Shrimp

### SPICES/SEASONING

- Salt

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## Serving suggestion

Serve this easy Thai soup with steamed rice for a heartier meal. The soup base is flexible — add sliced steamed veggies or cooked chicken or tofu for variations on a theme! Garnish soup with a sprinkle of chopped cilantro and scallions for a splash of color and a flavor boost.

## Nutritional information per serving

220 calories

10g. fat

145 mg. cholesterol

1260 mg. sodium

10 g. carbohydrate

0 g. fiber

18 g. protein

*The nutritional values and information provided are approximations.*

