



## Thai Cabbage Soup\* ( L )

Serving: 1

Veg

### *Ingredients*

- -1 tablespoon oil, divided. (Avocado oil or sesame oil work great)
- - $\frac{1}{2}$  cup shredded cabbage (red or green)
- -1 tablespoon lime juice (divided)
- -fresh ground black pepper
- -1 tbsp red chili paste ( Adjust to preference)
- -2 tbp fresh lemongrass, cut in 1-in. pieces
- - $\frac{1}{2}$  tsp ground curry
- -1-inch piece peeled fresh ginger or 1 tsp ground ginger
- - $\frac{1}{2}$  cup coconut milk
- -1 cup vegetable stock
- -fine sea salt to taste
- -Fresh torn cilantro to garnish
- -Sliced lime

### *Preparation Method*

- -In a large pot, sauté your shredded cabbage in oil, 1 tbsp lime juice, and dash of pepper. Cook about 2 minutes on medium to medium high. Be sure not to cook all the- way. Remove cabbage from pot and set aside.
- -In the same pot, bring to boil your broth, lemon grass, and the rest of your spices/chili paste. Let is simmer about 5 minutes on medium low, stirring occasionally.
- -After 5 minutes, add in your sautéed cabbage, splash of fish sauce (optional),  $\frac{1}{2}$  tbsp or so lime juice, and coconut milk. Mix together simmer another 3-5 minutes. .
- -Spoon into bowls. Garnish with fresh lime slices, spicy pepper slices or coriander ( Optional )