

## Creamy Thai Spinach Soup

### Ingredients:

- ½ cup vegetable oil
- 2 onions, chopped
- 4 cloves garlic, chopped
- 3 green chillies, deseeded and chopped
- 1.5 litres vegetable stock
- 4 stalks lemongrass
- 1kg spinach
- approx. 600 g cooked potato
- 400 ml can coconut milk x2
- juice of 2 limes
- black pepper
- 300ml cream



### Method:

1. Heat the vegetable oil in a large saucepan. Add the onion and fry gently for 7-8 minutes. Add the garlic and chopped chillies and cook for 1-2 minutes.
2. Stir in the stock. Peel the outer covering from the lemon grass stalks. Finely chop the lower, white bulbous part of the stalks, discarding the remainder. Add the chopped lemon grass to the soup and simmer for 10 minutes.
3. Add the spinach to the pan. Cover and cook until spinach wilted, around 3-5 minutes (reserve a little to use as a garnish). Add cooked potato (to help thicken) and then liquidize the soup using a stick mixer.
4. Add the coconut milk and lime juice. Gently reheat the soup. Season with salt and freshly ground pepper.
5. Add most of the cream and cook gently for 5 more minutes, without allowing it to boil.
6. Serve the soup garnished with swirls of cream and the reserved shredded spinach.