

Curried Spinach Soup

Ingredients:

- 5 cups vegetable broth
- 1 TBSP olive oil
- 1 yellow onion thinly sliced, about 2 cups
- Salt and pepper
- 4 garlic cloves, finely chopped
- 2 tsp ground cumin
- 2 ½ tsp ground coriander
- ½ cup basmati rice or long grain white rice
- 2 large bunches of spinach, washed & stems removed, about 16 cups
(Note: you could substitute other greens like kale or chard)
- 1 cup coconut milk
- 1 TBSP lemon juice
- ¼ cup unsweetened shredded coconut (optional garnish)

Instructions

1. Heat oil in a soup pot and add onions, ½ tsp salt and a few pinches of pepper. Saute the onions over medium heat until tender, 7-8 minutes. Add garlic and spices and saute for 2 minutes. Add rice and 3 cups broth. Cover the pot and cook over medium heat for 20 minutes.
2. Add the spinach, ½ tsp salt and 2 cups stock. Cook uncovered until the spinach is wilted and soft.
3. Puree the soup in a blender or food processor and return it to the pot over low heat. Add coconut milk. Add stock if necessary to reach the desired consistency. Add lemon juice and season to taste with salt and pepper. Cook for 20 minutes more on low heat.
4. Toast the coconut in a dry saute pan over medium low heat until it begins to turn golden brown, about 2 minutes for optional garnish.

