

Thai lime and coconut soup with zucchini noodles

Ingredients

1 chilli deseeded and finely chopped

1 small piece ginger finely chopped

1 brown onion sliced fine

1 handful cherry tomatoes

1 capsicum sliced fine (keep the seeds)

5 lime leaves washed

1 lemon grass stalk washed, bruised and tied in a knot

1 handful of silver beet or Chinese broccoli washed and shredded

Zucchini cut into long strips with a tool

1 can coconut cream

Veg stock

Fresh herbs for garnish

Make a paste with chilli and ginger with some salt and the blade of the knife or pestle and mortar.

Add a little oil to large pot.

Sautee paste till fragrant, do not let it burn.

Sweat onion.

Then add tomatoes and capsicum.

Prepare leaf vegetables and zucchini noodles but do not add to pot.

Add lime leaf, lemongrass, stock and coconut, bring to boil.

Taste soup for sweetness and salt.

Just before serving, add noodles and leafy vegetables.