

Vegan Thai Soup

Makes 3-4 servings

Prep 10 minutes, cook 25 minutes

Ingredients:

- ½ julienned red onion
- ½ julienned red bell pepper
- 3 sliced mushrooms
- 2 cloves of garlic, finely chopped
- ½ inch piece of ginger root, peeled and finely chopped
- ½ Thai chili, finely chopped
- 2 cups of vegetable broth or water
- 1 14oz can of coconut milk
- 1 tbsp coconut, cane or brown sugar
- 10 oz firm tofu, cubed
- 1 tbsp tamari or soy sauce
- The juice of half a lime
- A handful of fresh cilantro, chopped

Directions:

1. Place all the veggies (onion, red bell pepper, mushrooms, garlic, ginger and Thai Chili), broth, coconut milk and sugar in a large pot.
2. Bring it to a boil and then cook over medium heat for about 5 minutes.
3. Add the tofu and cook for 5 minutes more.
4. Remove from the heat, add the tamari, lime juice and fresh cilantro. Stir and serve.
5. Keep the soup in a sealed container in the fridge for up to 5 days. You can also freeze it.

Recipe from: <https://simpleveganblog.com/vegan-thai-soup/>

