

## Recipe – Thai Fish Soup

### Ingredients:

- Olive oil to coat bottom of pot
- 3 onions, chopped
- 3 red peppers, chopped
- 2 inch piece of fresh ginger root, grated or minced
- 1 ½ lbs salmon, cut in 1 inch cubes
- 1 lb cod, cut in 1 inch cubes
- 2 cans coconut milk
- 6 cups vegetable or chicken broth
- 1 tsp red pepper flakes OR 3 hot chili peppers, chopped
- 1 lb firm tofu, cubed
- 1 lime, juiced
- ½ tsp or to taste sea salt
- ¼ cup cilantro, chopped
- ¼ cup (Thai) basil, chopped
- 10 oz spinach, chopped

### Directions:

Coat bottom of large soup pot with olive oil

Add chopped onions and sauté till soft

Add red and hot peppers and ginger and cook till soft and onions are transparent

Add fish, coconut milk, and broth and cook till fish is cooked through

Add tofu, lime juice, and salt to taste

Last step is to add the chopped greens, cilantro, basil and spinach till just wilted

Serves 8 to 10