

## Thai Chicken Curry Soup

Prep time: 15 minutes

Cook time: 25-30 minutes

Serves: 4

### Ingredients:

1 tablespoon	coconut oil
1	onion, sliced
1 whole	chicken breast* (organic)
2 cloves	garlic, minced
1 teaspoon	coriander, finely chopped
1	red bell pepper
1 cup	button Mushroom
1 cup	broccoli
1 cup	cauliflower
3 tablespoons	curry powder
2 cups	chicken/vegetable Stock
2 cups	light coconut milk
1 cup	unsweetened plain almond milk
1 tablespoon	fish sauce or coconut liquid aminos
	sea salt and white pepper to taste

### Directions:

In a large saucepan, heat the coconut oil. When the oil is hot, add onions. When the onions are soft, add the chicken, garlic and coriander. Sautee for about 3 minutes. Add the bell pepper, mushrooms, broccoli and cauliflower. Cook for 4 minutes then add the curry powder. Cook for 1 minutes or until you can smell the curry powder toasting. Add the stock, coconut milk, almond milk and fish sauce/liquid aminos. Add salt and pepper to taste and allow to simmer for 5-10 minutes.

### Variation:

\* You can also make this with fish like halibut, cod, sole, red snapper, sea bass and shrimp. If you do use fish, add it after all the liquids start to boil.