



Asparagus Green Curry Soup

Courtesy LadyFingers Private Chef and Catering Service

6 servings

Ingredients:

- 1 bunch fresh asparagus
- 2 medium leeks
- 1 tablespoon extra-virgin olive oil
- ½ teaspoon red pepper flakes
- 1 tablespoon green curry paste
- 3 cups chicken or vegetable stock
- 1 can unsweetened coconut milk
- 3 tablespoons freshly squeezed lime juice
- Salt and pepper, to taste

Instructions:

1. Roughly chop asparagus, discarding woody ends. Clean and roughly chop leeks, white and pale green parts only.
2. Heat olive oil in a large soup pot. Add chopped asparagus and leeks and sauté for 5 minutes, stirring frequently.
3. Add red pepper flakes to pot and stir to combine.
4. Add green curry paste to the pot and stir to combine. Heat for 1 minute or until fragrant.
5. Add stock to the pot and stir to combine. Heat over medium-high heat until soup reaches a boil. Reduce heat, cover pot and simmer for 15 minutes or until asparagus is quite tender.
6. Using an immersion blender, blend until soup is pureed.
7. Add coconut milk, fresh lime juice and blend again.
8. Add salt and pepper, to taste.
9. Let soup cool slightly and then place in refrigerator until well chilled (or may be heated – you decide!).
10. Garnish with a pinch of paprika and serve.