

mushroom coconut milk soup



A cold rainy afternoon couldn't have a much better ending than my perfect mushroom coconut milk soup!!



Ingredients

1 cup of button mushrooms	1/2 a teaspoon of ginger spice
1 red onion, finely chopped	1/2 a teaspoon of dried thyme
4 tablespoons of finely chopped spring onion	2 bay leaves
3 cloves of garlic, minced	1 lime, 1/2 a teaspoon of zest
1/2 a teaspoon of chili flakes	Salt to taste
Black pepper	Vegetable oil for frying

Method

In a pan, add your red onion, chili flakes, spring onion, salt, 1/4 teaspoon of black pepper and garlic. Let this sautee for about 3-5 minutes on medium-low heat. Add your mushrooms and allow these to sautee for about 5-8 minutes on high heat, stirring form time to time. As that is going, begin working on your soup.

In a small sufuria, add your coconut milk, bay leaves, pinch of salt, ginger and thyme. Let this simmer on **LOW HEAT** for about 10 minutes for all the flavors to really infuse. 3 minutes before you serve, add 1/8 a teaspoon of turmeric, 1/2 a teaspoon of lime zest and the juice of half a lime. Once done remove from heat and ladle onto a bowl. Add your sauteed mushrooms and chow it all down boo!!



SERVE WITH: on its own

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/mushroom-coconut-milk-soup/>