



# THAI LEMONGRASS & GINGER SHRIMP SOUP

## INGREDIENTS

- 2 tablespoons olive oil
- 3 cloves garlic minced
- 2 tablespoons finely grated ginger
- 2 cups cremini mushrooms whole and sliced
- ¼ cup thinly sliced Thai chili peppers
- 4 cups chicken or vegetable stock
- 2 limes, zest and juice
- ¼ cup coconut milk
- 1 teaspoon red pepper flakes
- ½ cup rough chopped cilantro
- 16 oz Ultra Natural **Thai Lemongrass & Ginger Shrimp**

## DIRECTIONS

1. Heat oil in a large Dutch oven over medium-high heat. Add garlic and ginger and sauté for 1 minute.
2. Add mushrooms and peppers. Cook for 2 minutes.
3. Add stock, lime juice and zest, coconut milk, red pepper flakes and shrimp and sauce into pot.
4. Heat through and serve. Garnish with cilantro.

**Serves 6-8**