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## Broccoli Coconut Soup

with Spinach and Crispy Shallots



20-30min



2 Servings

This brilliant green soup is packed with antioxidants from spinach, cilantro and broccoli and has a smooth, silky texture from coconut milk. A little curry paste adds just enough spice and depth and crispy shallots scattered on top bring a delightful crunch. Cook, relax and enjoy!

## What we send

- fresh cilantro
- shallot
- can lite coconut milk
- baby spinach
- broccoli

## What you need

- coarse salt
- freshly ground black pepper

## Tools

- large pot
- small saucepan

**Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.**

**For recipes containing garlic, you'll find one head of garlic in your box.**

**We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.**

### Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 375.0kcal, Fat 10.8g, Proteins 15.8g, Carbs 47.6g



### 1. Cook couscous

Bring a medium pot of salted water to a boil. Add couscous to the water and cook until al dente, about 7 minutes. Drain. Peel shallot then slice thinly into rings. Roughly chop broccoli. Remove thicker cilantro stems.



### 4. Brown shallots

Meanwhile, heat 2 tablespoons oil in a small saucepan over medium-high. Separate shallot into individual rings and cook until brown and crisp, about 3 minutes. Transfer to a paper towel to drain.



### 2. Start soup

Place curry paste in a medium saucepan over medium heat and cook, stirring, until fragrant, about 1 minute. Add coconut milk and 3 cups water; season with salt and pepper to taste. Bring to a boil.



### 5. Blend

Remove soup from heat and add spinach and all but a small handful of cilantro. Transfer to a blender or food processor or use an immersion blender and blend the soup until smooth. Season well with salt.



### 3. Add broccoli

Add broccoli, reduce to a simmer, cover and cook until broccoli is tender, about 10 minutes.



### 6. Serve

Reheat if necessary then divide among bowls and top with couscous, shallots and remaining cilantro. Enjoy!