

DNU! Spiced Tomato-Coconut Soup

with Peanuts & Pita Bread



30-40min



2 Servings

What we send

- 1 yellow onion
- garlic
- 2 carrots
- 14½ oz can whole peeled tomatoes
- 13.5 oz can coconut milk ¹⁵
- 1 oz salted peanuts ⁵
- 1 lime
- ¼ oz ras el hanout
- ¼ oz fresh cilantro
- 2 Mediterranean pitas ^{1,6,11}

What you need

- 2 teaspoons sugar
- kosher salt & ground pepper
- 2 tablespoons olive oil +

Tools

- medium Dutch oven or pot with lid
- medium skillet

Allergens

Wheat (1), Peanuts (5), Soy (6), Sesame (11), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 0kcal

1. Prep ingredients

Halve onion and thinly slice. Thinly slice carrots. Finely chop 2 teaspoons garlic. Remove cilantro leaves from stems and finely chop stems. Set leaves aside in a damp paper towel until step 6.

4. Fry pita

Meanwhile, heat 1 tablespoon oil in medium skillet over medium high. Working in batches and adding more oil if pan looks dry, add pita and cook until browned and crisp, 30-90 seconds per side.

Slice lime into wedges. Coarsely chop peanuts.

2. Start soup

Heat 2 tablespoons oil in medium dutch oven or pot over medium high. Add carrots and onions and season with salt and pepper. Cook, stirring occasionally, until onions are softened, 5-7 minutes.

5. Puree soup

Transfer soup to a blender and blend until smooth. Alternately, use an immersion blender and blend soup until smooth. Squeeze 1 wedge of lime (about 2 teaspoons) into soup and season to taste with salt and pepper.

3. Cook aromatics

Add garlic, cilantro stems, and ras el hanout. Cook, stirring, until fragrant, about 30 seconds. Add coconut milk, tomatoes, 2 teaspoons sugar, and 1 teaspoon salt; bring to a simmer. Cover and cook over medium to medium-low heat until carrots are completely tender, 15-20 minutes.

6. Serve

Transfer to bowls and top with peanuts and cilantro leaves. Serve alongside pita with extra lime wedges on the side. Enjoy!