



Amazing Coconut Fish Soup*

Serves 4

Ingredients

- 1 Tbsp avocado oil
- 3 Tbsp thinly sliced shallots
- 1 small clove garlic, peeled and minced
- 2 ½ cups chicken stock (I used Better than Bouillon)
- 2 lemongrass stalks, peeled and cut into 2-inch segments then pounded and sliced very thin.
- 13.5 oz can coconut milk
- 1 jalapeno pepper, seeded and thinly sliced. (I used a little less due to my husband's taste buds.)
- 2 Tbsp unseasoned rice vinegar
- 1 Tbsp dark brown sugar
- ½ tsp salt (You can add more at the end to taste)
- Grated zest of 1 lime
- 1 lb snapper filet or other firm fish, cut into 1 ½ inch chunks-shrimp (or scallops work too)
- 2 Tbsp chopped cilantro
- 2 Tbsp fresh chopped basil
- ½ lime, juiced (save the other half and slice into wedges to serve the soup)
- Cooked rice or quinoa to serve

Instructions:

Place a 5-quart saucepan over medium-low heat. Add the oil and let it warm, then put in the shallots and garlic, stir until everything is softened but not burnt. Add the stock, lemongrass, coconut milk and jalapeno, vinegar, brown sugar, salt and lime zest. Simmer for 10 minutes, uncovered.

Stir in the lime juice, seafood and herbs. I turn off the heat at this point and let the rest steep in the liquid for five minutes.

Ladle over rice or quinoa and serve with lime wedges.

*Tweaked from Melissa Clark's NYTimes recipe