

Thai Coconut Peanut Soup

Prep: 10 min Cook: 25 min Total: 35 min Servings: 4

Calories: 584 Fat: 38g Protein: 47g Carbs: 19g Fiber: 5g

Ingredients

- 2 Tbsp coconut oil
- 2 pounds chicken breast, cubed
- 5 garlic cloves, minced
- 2 shallots, diced
- 1 red bell pepper, chopped
- 1/2 cup cilantro fresh, chopped
- 1/3 cup BBF Organic Coconut Aminos
- zest of 1 lime
- 1/2 cup PBfit Simply Peanut
- 1/4 cup lime juice, fresh
- 3 Tbsp red curry paste
- 2 tsp dried cilantro flakes
- 1 tsp cumin
- 1/2 tsp salt
- 1/2 tsp black pepper
- 4 cups chicken broth
- 1 (14 oz) can coconut milk, unsweetened

to garnish:

- 1/2 cup peanuts, chopped
- 1/2 cups fresh cilantro, chopped
- 4 lime wedges

Directions

1. In a large pot, warm the coconut oil over medium heat. Add the garlic, shallots, and red pepper, and saute until softened and fragrant.
2. Stir in the chicken, fresh cilantro, coconut aminos, lime zest and juice, peanut powder, curry paste, dried cilantro, cumin, salt, and pepper. Cook for 4-5 minutes, stirring frequently.
3. Add the chicken broth and coconut milk. Bring to a boil.
4. Reduce the heat and let simmer for 15 minutes.
5. Serve hot, garnished with fresh cilantro, peanuts, and a squeeze of fresh lime juice.

6. Enjoy your Thai Coconut Peanut Soup!