

coconut soup

NIBBLEDISH CONTRIBUTOR

Ingredients

- 200g carrots - 200g potatos - 400 - 500 ml of coconut milk - 300 - 400 ml vegetable stock - 100-150g spring onions - 1 sweet onion - 1 small piece of ginger - 2 sticks of lemongrass - 3-4 small chillis - 4-5 lime leaves - 1 tsp nam pla (fish sauce) - 1 tsp lemon juice - 2 chicken breast

Instructions

quite simply: 1. put all ingredients in a huge pot (except the lemon juice) and boil it for about 12 minutes 2. add the lemon juice and finalize it with s/p