

## Thai One On

- 2 tsp butter or olive oil
  - 1 cup each chopped onions & chopped red bell pepper
  - 3/4 cup chopped celery
  - 2 tsp minced garlic
  - 4 cups peeled sweet potatoes
  - 1 tbsp grated gingerroot
  - 3/4 tsp ground cumin, ground coriander, and curry powder
  - 1/4 tsp cinnamon
  - 2 cups chicken broth
  - 1 can light coconut milk
  - 1/2 tsp salt
  - 1/4 tsp freshly ground black pepper
  - 3 tbsp each chopped fresh cilantro and basil leaves
  - 2 tbsp light peanut butter
  - 1 tbsp brown sugar
  - 1 tbsp lime juice
  - 1 lb cooked medium shrimp, tails removed, (thaw first)
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- Heat butter in a large non - stick soup pot over medium heat. Add onions, red pepper, celery and garlic. Cook and stir until vegetables begin to soften, about 4 minutes
  - Stir in sweet potatoes, gingerroot, cumin, coriander, curry powder and cinnamon. Cook and stir for 30 more seconds. Add broth, coconut milk, salt & pepper. Bring soup to a boil. Reduce heat to low, cover and simmer for 10 minutes, just until sweet potatoes are tender
  - Transfer half the soup to a blender and puree until smooth. Return pureed soup to pot with remaining soup. Stir in cilantro, basil, peanut butter, brown sugar, and lime juice. Mix well. Add shrimp and heat for about 2 more minutes just until shrimp is hot