

Thai Curry Shrimp Soup

Servings: 12 (8 oz)

INGREDIENTS

- 24 oz Chef's Line™ Thai curry chicken stock
- 1/2 lb fresh ginger
- 4 ea garlic cloves, chopped
- 28 oz coconut milk
- 1 lb rice noodles, cooked
- 24 ea peeled and deveined shrimp, cooked
- 4 oz fresh basil, thickly sliced
- 4 oz shredded carrots
- 4 oz shredded green cabbage

PREPARATION

In a large stock pot, add chicken stock and 72 oz of water. Add ginger, garlic and coconut milk. Let simmer for 45 minutes. To serve, place noodles, two shrimp, basil, carrots and cabbage into a bowl and add 6 oz of stock mixture.

