



## GREEN CURRY ZUCCHINI SOUP WITH KAFFIR LIME LEAVES & FRESH DILL

### INGREDIENTS

- 4 medium sized org zucchinis
- 3 medium sized org carrots
- 1 large org white or red onion
- 2 tbsp – coconut aminos
- 2 liters – org veggie stock low sodium
- 1 tbsp – green curry paste
- 1 can – org coconut milk (full fat)
- 4-6 fresh kaffir lime leaves
- 2 sprigs – fresh org dill
- 1 tsp – salt

**PREP TIME: 10 MINS**

**COOK TIME: 60 MINS**

**TOTAL TIME: 1HR 10MINS**

**SERVES: 10**

**VEGAN**

**GLUTEN-FREE**

**REFINED SUGAR-FREE**

**OIL-FREE**

### DIRECTIONS

Preheat the oven at 400°F (200°C).

Step 1

Roughly cut the zucchinis, carrots, and large onion – spread the veggies in a stoneware baking pan.

Add coconut aminos evenly and toss.

Broil for aprox. 45 minutes until veggies are browned.

Step 2

In the meantime, as the veggies are broiling, add the veggie stock, green curry, kaffir lime leaves, and fresh dill in a medium size pot and bring to boil. Gently simmer at low heat 95° F (35°C) .

Add all the broiled veggies and simmer on low heat for aprox 10 more minutes.

Add the salt (if you prefer a bit saltier you can add an extra ½ tsp of salt), and the can of coconut milk. Let simmer at low heat for 5 more minutes.

Step 3

Leave soup to cool for 10 minutes and use an immersion blender to give it a creamy smooth consistency.

Ready to serve!

Top it with fresh dill or croutons if you like.

Notes:

If you don't have access to kaffir lime leaves, you can replace them with lemongrass.

If lemongrass is also inaccessible to you just double the amount of fresh dill.

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