

Thai Coconut Shrimp Soup

2 tbs Smart Balance Light	2 cans light coconut milk
2 tsp chopped thai red chili, seeds removed	3 tbs fish sauce
6 cloves of garlic, minced	2 tsp black pepper
2 tbs fresh Lemongrass, chopped	1 tsp salt
1 tbs thai Galangal ginger, peeled, minced	1 tbs lemon juice
5 cups, fat free, low sodium chicken broth	8 large basil leave, chopped into ribbons
	16 large shrimp, raw, peeled and deveined, tails off (can substitute 1 cup, chopped raw chicken)

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(Makes 4 Servings)

In a large pot over medium-high heat, melt the margarine. Add the chili and the lemon grass and cook until soft, about 3 minutes. Add the garlic and the ginger. Stir frequently until you can smell the garlic, about 30 seconds. Add the chicken broth and coconut milk and allow to simmer for 10 minutes.

Add the remaining ingredients and cook until the shrimp is cooked through, about 5 minutes. Taste and adjust seasoning to your personal preference.



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