

Jen's Thai Halibut Soup

2 cans chicken broth
2 cans coconut milk
Curry paste (to taste)
2 lemons, halved
8 sliced green onions
2 cans (6 or 8 oz) water chestnuts
1 cup sliced mushrooms, sautéed in olive oil
Fresh cilantro, chopped
2 cups chopped broccoli
3 cups fresh Alaskan halibut in one-inch cubes
2 cups white rice, cooked separately

Heat broth, coconut milk, onions, curry paste, mushrooms, & chestnuts over medium heat. Squeeze in lemon juice. When soup starts to boil, add broccoli, allowing 2-4 minutes before adding halibut. Cook another two minutes after adding halibut and add cilantro to taste. Do not overcook! Halibut floats to surface when fully cooked.

Spoon rice into bottom of bowl, ladle soup over rice, then garnish with cilantro.

We have "Rooster" hot sauce available for those who want to boost it up.

Do not save leftover rice and soup together, as the rice will absorb all the liquid.

Serves 6 to 8 people