**Thai Green Curry Rice Soup (Vegan + GF)**

This Thai Green Curry Rice Soup is warm and comforting, super nutritious and full of flavour!

**Ingredients**

**For the curry paste\*:**

* 30 g (1oz) fresh coriander (cilantro)
* 30 g (1oz) fresh basil
* Juice of 1 lime
* 1 onion
* 2 garlic cloves
* 1 cm (1/2 inch) ginger, peeled
* 2 heaped teaspoons curry powder
* 2 teaspoons ground cumin
* Chilli powder, to taste
* Salt + pepper, to taste

**For the soup:**

* 1 tablespoon [coconut oil](https://www.amazon.com/gp/product/B005GUU680/ref=as_li_tl?ie=UTF8&camp=1789&creative=9325&creativeASIN=B005GUU680&linkCode=as2&tag=rhiansrecip00-20&linkId=0782081ca611e50060f68acba1ff614d) (or sub vegetable or rapeseed oil)
* 3 tablespoons curry paste (if using shop-bought curry paste, the amount you need to use will vary depending on the brand and ingredients used)
* 1 stick of lemongrass\*\*, roughly chopped
* Quick-cooking vegetables of choice\*\*\*
* 1 [vegetable stock cube](https://www.amazon.com/gp/product/B01G3GLSD2/ref=as_li_tl?ie=UTF8&camp=1789&creative=9325&creativeASIN=B01G3GLSD2&linkCode=as2&tag=rhiansrecip00-20&linkId=34266c869957d506fa8946a74e5958d8) (ensure gluten-free if necessary)
* Salt + pepper, to taste
* 1 teaspoon [agave syrup](https://www.amazon.com/gp/product/B0170BZV5A/ref=as_li_tl?ie=UTF8&camp=1789&creative=9325&creativeASIN=B0170BZV5A&linkCode=as2&tag=rhiansrecip00-20&linkId=340cac8a09ea40e2c19bf8e211c0f1e9) (or sub any other sweetener)
* 230 ml (1 cup) tinned coconut milk
* 4 portions cooked brown rice (or sub Thai Jasmine rice)

**Instructions**

**For the curry paste:**

* Add all ingredients to a food processor or a blender (a hand-held blender also works well) and blitz until smooth

**For the soup:**

* Heat up oil in a large pan
* Add curry paste and lemongrass and fry for a few minutes until fragrant
* Add your vegetables of choice, stock cube, salt + pepper, agave syrup, coconut milk, along with enough water to just cover and mix well
* Bring to the boil, and once boiling, turn down the heat, and leave to simmer for about 5 minutes until the vegetables are cooked through
* Add the cooked rice and heat for a few minutes until heated through - add a little extra water if you like
* Ladle into bowls and enjoy immediately!
* Leftovers keep well covered in the fridge for up to a couple of days

**Notes**

\*Leftover curry paste keeps well in the freezer

\*\*If you can't get hold of lemongrass, substitute with the juice and zest of half a lemon instead. If your shop-bought curry paste already has lemongrass in it, there's no need to use it

\*\*\*Use any vegetables you like. I used:

* Shiitake mushrooms
* Broccoli
* Chinese cabbage
* Beansprouts
* Carrots

For protein, you can add anything like [edamame](https://www.rhiansrecipes.com/2015/11/15/kabocha-pumpkin-chestnut-edamame-risotto-vegan-gf/), [tofu](https://www.rhiansrecipes.com/2017/08/11/14-easy-vegan-gluten-free-tofu-recipes/) or chickpeas.