

Coconut Lemon Chicken Soup

GF



Ingredients

2 inch fresh ginger	1 litre chicken/veggie stock
1 inch fresh turmeric	400g tin coconut milk
2-3 large garlic cloves	juice of 1-2 lemons
1 handful of coriander	2 tsp coconut sugar
2 spring onions, quartered	salt & pepper to taste
1 red chilli, seeds removed	200-300g cooked chicken

Directions

1. Mince ginger, turmeric and garlic, finely chop coriander, spring onions and chilli. Mix in a bowl, reserving a pinch of fresh coriander.
2. Add half mixture to a soup pot, along with the stock. Simmer for 10 mins.
3. Add coconut milk, lemon juice, and coconut sugar and simmer for a further 10 mins.
4. Add cooked chicken, and simmer until warmed through.
5. Season with salt & pepper and serve garnished with fresh coriander, lemon zest, and/or sliced chilis.

