



## Curried Coconut Roasted Vegetable Soup

*A delicious, easy, and comforting soup that is deep with flavor and completely vegan*

**Cooking time:** 30 minutes

**Serves:** 5-7

**Equipment:**

- Soup Pot
- 2-3 half sheet pans (or roasting pans)
- Stick blender or regular blender

**What you need:**

An array of vegetables to roast. Here's what I use:

1 bunch of asparagus  
2 broccoli crowns  
1 red onion  
8-10 Brussels sprouts  
2 packages cremini mushrooms  
1 red bell pepper  
1 medium-sized sweet potato  
Olive oil, kosher salt, pepper, dried thyme for seasoning

For the rest of the soup:

1 can of Trader Joe's Coconut Cream  
2 boxes of Trader Joe's vegetable stock  
2 tbsp curry powder  
1 tsp turmeric  
½ tsp cinnamon  
2 bay leaves  
1 clove of garlic (peeled but not chopped)  
1 limes, juiced  
Sriracha to taste

**To Prepare:**

Preheat your oven to 450 degrees.

Cut all your vegetables into relatively equal sized cubes/chunks. Using as many sheet pans as necessary, spread your veggies out into a single layer. Be sure to put your potatoes on their own pan as they will take longer (you can use a smaller quarter sheet pan for them). Coat liberally with olive oil, salt, pepper, and thyme and toss around to make sure everything is coated. Roast in your oven until well cooked and a bit browned, about 15 minutes, making sure to stir/flip half way through.

Once your vegetables are roasted, empty them into your soup pot. Add the coconut cream and enough vegetable stock to just cover the veggies (about a box and a half). Turn on the heat to medium high and mix in the spices, bay leaves, garlic, and, if you like an extra

punch, a small drizzle of sriracha (careful, it is VERY potent when stirred into liquid). Once the pot just begins to boil, reduce the heat to low, cover, and let simmer for about 10 minutes or until the veggies begin to soften a bit and release their flavor into the broth. Once done, kill the heat, remove the bay leaves, stir in the lime juice, and puree to desired consistency adding more vegetable stock if necessary. Serve with lime wedges and more Sriracha if desired. Yum!!

**Tips/Variations:**

- Like your soup extra rustic and chunky? Skip the puree and eat it as is.
- If you can find a Kefir lime leaf, you can use this instead of fresh lime juice. Just treat it like another bay leaf.
- If you aren't concerned with keeping the soup vegan, you can use chicken stock instead of vegetable. You can also skip the puree and add slices of grilled beef, pork, or chicken. Delish.