

## Spicy Thai Soup with Lime Shrimp

### Ingredients:

1 ¼ cups mashed Sweet Potatoes  
1 cup Onion diced  
1 clove garlic minced  
1 ½ cups Low Sodium Chicken Broth  
1 tsp Green Curry Paste  
½ tsp Ground Ginger  
½ lb. Shrimp  
½ cup chopped Cilantro  
1 cup Frozen Peas  
Juice of 2 lime, divided slices from ½ lime  
1 Tbsp Olive Oil



### Directions:

To prepare the Lime Shrimp mix ½ lb. peeled and deveined shrimp (rough chopped), ½ cup chopped cilantro and the juice of 2 limes in a bowl and set aside.

In a frying pan, sauté onions and garlic in olive oil for 3-5 minutes. Blend Mashed Sweet Potatoes, Onion and Garlic Mix and Broth in a blender until smooth. Pour into a medium pot over low heat. Whisk in Curry paste and ginger. Cook 10 minutes.

Turn heat to medium. Add shrimp and peas; stir frequently until shrimp are cooked through, about 5 minutes. Remove from heat; add lime juice. If not eating immediately, pour into an airtight container and freeze. Otherwise, serve, garnished with lime slices.

To Reheat – Microwave on high for 4-5 minutes, stirring halfway through. Stir in juice of ½ a lime.

This recipe courtesy of Self Magazine