

Winter Thai Soup

#SoupOnSaturday

Description

An aromatic, flavoursome soup, Winter Thai is the perfect recipe for a #SoupOnSaturday! It's easy to make, very nutritious, and tastes delicious.



Ingredients

- **2 Red Onions** (peeled & diced)
- **2 Onions** (peeled & diced)
- **1 Tbsp Spring Onions** (chopped)
- **1 Sweet Potato** (peeled & diced)
- **1 Potato** (peeled & diced)
- **1 Butternut Squash** (peeled & chopped)
- **4 Cloves of Garlic** (crushed)
- **A Few Sprigs of Lemongrass**
- **2 Tbsp Coriander** (chopped)
- **750ml Boiling Water**

Method

- 1) Fry all the onions together on a low heat until softened.
- 2) Add in the lemongrass and garlic, and stir continuously for 1 minute.
- 3) Add in the potatoes, butternut squash and coriander with water, and cook until the vegetables are soft.
- 4) Blend to taste.
- 5) Serve with a garnish of coriander and orange zest.