

Raw Vegan Thai Coconut Soup

Ingredients (serves 2)

- 2 young coconuts
- 1.5 teaspoons mild or medium curry powder (depending on your preference)
- 2 medium tomatoes
- 4 cloves garlic
- 1 tablespoon fresh cilantro (chopped)
- 3 teaspoons fresh ginger (minced)
- 4 teaspoons lime juice
- 2 teaspoons olive oil
- 1.5 teaspoons tamari
- 1/4 teaspoon sea salt



Directions:

1. Scoop coconut meat from young coconut. Add coconut water and coconut meat to blender.
2. Add remaining ingredients to the blender and blend until smooth. If additional liquid is needed add regular full fat coconut milk.
3. Serve at room temperature or slightly warm.