

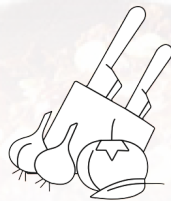
Creamy Pineapple Soup

Prep Time: 10 minutes

Cook Time: 20 minutes

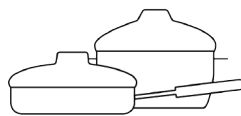
Servings: 4

Fun Fact: A traditional meal in Cambodia typically includes soup, grilled fish wrapped in lettuce, and a salad flavored with coriander, mint, and lemongrass.



Ingredients

3 tablespoons of coconut oil	1/2 teaspoon of salt
1 1/4 lbs. chicken thighs, cubed (boneless and skinless)	8 ounces of fresh pineapple, cubed
3 tablespoons of California chili powder	2 1/2 cups of water
14 ounces of coconut milk (1 can)	2 ounces of kale, roughly chopped
3 ounces of Lemongrass paste	1 ounce of fresh basil



Directions

1. Pour coconut oil in pot over medium-high heat.
2. Add chili powder and mix.
3. Add 4 tablespoons of coconut milk and boil.
4. Stir and cook until mix is translucent and starts to bubble.
5. Add lemongrass and salt. Cook until it boils.
6. Add chicken and stir. Sauté for 5 minutes.
7. Add 1/4 cup of water, bring to a boil.
8. Reduce and cook on medium-high for approximately 8 minutes, stirring once or twice.
9. Add pineapple and remaining water
10. Bring to a boil and cook for one minute.
11. Add coconut milk and bring to a soft boil.
12. Add kale, stir, and remove from heat.
13. Add basil before serving.