

[SHRIMP SOUP WITH COCONUT MILK](#)



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This recipe uses a lot of ingredients common in Thai cooking to make a delicious and spicy soup featuring shrimp and shiitake mushrooms in a coconut milk flavored broth.

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SHRIMP SOUP WITH COCONUT MILK AND VEGETABLES Anto's Kitchen

1. Avoid boiling the coconut milk for a long time because the soup will become too thick quickly. Use thick coconut milk for a creamy soup. 2. Make sure to cook the shrimp thoroughly before adding coconut milk.

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Coconut Shrimp Soup Martha Stewart

This delicious soup is just three simple steps away from your dinner table. 1. Heat oil in a large (3-quart) saucepan over medium-low heat. Add ginger, garlic, and pepper flakes; cook, stirring, until fragrant, about 1 minute. Add carrots, coconut milk, and 3 cups water. In a small bowl, mix

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Shrimp Soup with Coconut Milk The Frugal Chef

This shrimp soup is silky and loaded in flavor. We are going to make a broth out of tomato, onion, garlic, ginger and shrimp as a base and then finish it off with coconut milk and more shrimp.

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Coconut Milk Shrimp Soup Recipe Allrecipes com

I threw these ingredients together when I realized I had half a can of coconut milk left in the fridge that was about to go bad. All in all, I think it came out pretty good! It's very variable and the coconut flavor is not too strong.

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Shrimp In Thai Coconut Sauce foodiecrush com

Coconut milk flavored with peanut butter makes a classic Thai-inspired, creamy sauce for bell peppers and sauteed shrimp for an easy dinner any night of the week.

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