**Red Curry Soup (for Wontons)**

**Ingredients**

A bunch of leafy greens like Bok choy, spinach or in our case Swiss chard.

Red Curry Soup

1 tbsp vegetable oil

1 onion, finely chopped

3 cm fresh ginger, grated

2 garlic cloves, grated

2 tbsp red curry paste

½ lemongrass stalk (crushed) - optional

2 lime leaves - optional

1 cup chicken or veggie stock

1 can coconut milk

1/2 tbsp brown sugar

1/2 tbsp fish sauce

1 Tbsp Lime juice

Garnish

Spring onion/ fresh herbs such as Coriander or Thai basil, Red Vein Sorrel or rocket.

**Method**

1

Heat the oil in a wok over medium heat. Add onion, ginger and garlic, and cook for 2 - 3 minutes until fragrant and soft.

2

Add the red curry paste and cook for a further 3 minutes until the oils slightly separate.

3

Mix together in a jug; the stock, coconut milk, brown sugar, and fish sauce and add into the hot curry paste. Add the lemon grass and lime leaves (if using). Let simmer for 10 minutes. Add lime juice last.

4

In a separate pan blanch the greens for 1 minute, remove from the water with a slotted spoon and set aside. In the same boiling water cook the [dumplings](https://apinchofsaffron.nl/easy-red-curry-dumpling-soup/) until they start to float, ± 3 minutes. **(The wonton recipe is being prepared for you in the other group today)**

5

Transfer the wontons and greens to 2 bowls and ladle over the hot soup (discarding the lime leaves and lemongrass). Garnish with fresh herbs.