

Coconut Curry Soup-Raw Vegan

Yield: 1 min
Total Time: 15 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-coconut-curry-soup-recipe>

Ingredients:

- 1 coconut young Thai, the flesh and water of, about a cup of flesh and 1 1/2 cups of water
- 1 carrot thin, cut into discs
- 1 clove garlic
- 1 1/2 teaspoons ginger galangal, if you don't have galangal ginger, you can use 1 tsp fresh ginger
- 2 teaspoons curry powder
- 1/2 Thai chili pepper minced, these can be quite spicy so start with less if you don't want it spicy
- 2 tablespoons green onion chopped
- 2 Persian cucumbers julienned to form noodles
- 1 red bell pepper cut into match-sticks
- 1 handful cilantro
- 1/2 cup water more or less to desired consistency
- 1/2 tablespoon lemon juice optional
- 1 medjool date pitted, optional