

## **Spicy Coconut Soup**

2 tbsp butter  
1 medium onion chopped  
2 tbsp curry powder  
1 cup chicken stock (or boullion)  
1 cup coconut milk  
1 block of firm organic soy, chopped in bite size squares  
1 cup frozen peas  
½ cup dried shitake mushrooms (or fresh ones quartered)  
1 can of sliced water chestnuts  
Chili peppers to taste  
Salt and pepper to taste

In a saucepan fry the onions in butter until transparent. Combine all ingredients in a pot and simmer to develop the flavours for 30 minutes.