

Creamy Pineapple Soup

The following recipe is courtesy of our friends at [Angkor Cambodian Food](#).

Ingredients

- 4 tbsp. cooking oil
- 3 tbsp. chili powder
- 3.5 ounces Angkor Lemongrass Paste
- 1 pound of chicken thighs. cut into 1" cubes
- 1 pound pineapple, cut into ½" cubes
- 2 cans (14.5 oz.) chicken broth
- 1 can (14 oz.) coconut cream
- 1 ounce fresh basil leaves
- 1 ounce kale, stemmed and cut into bite-sized pieces
- Salt



Directions

1. Heat oil and chili powder over low heat; stir continuously until oil turns red. Add 4 tablespoons of top part of coconut cream, stir constantly until paste is bubbling, and uniform in texture. Add lemongrass paste, continue cooking until liquid is gone and paste begins to stick together.
2. Turn heat to medium, add chicken and sauté until meat is evenly seared. Add ¼ cup of water bring to boil, reduce heat, and simmer for 8 to 10 minutes, stir halfway through.
3. Add pineapple, mix well. Turn heat on high, add broth and bring to boil. Add the remaining coconut cream, stir. Turn off the heat, add basil and kale. Add salt to taste.
4. Serve with steamed rice, toasted sliced baguettes, soba noodles or angel-hair pasta.