**Curried Coconut Milk Kale Soup**

*Ingredients:*

½ onion (chopped)

Tbsp Olive oil

1 cup Vegetable broth (I like Swanson’s Organic)

4 huge handfuls of kale (remove stems and discard)

1 13oz. can Organic Coconut Milk

Salt, Black Pepper, Paprika, Chili powder, and Curry to taste

*Directions:*

Saute onion in olive oil ‘til onion is transluscent. (medium heat)

Add Vegetable broth and Kale, stir. Let cook for about 5 minutes.

Add Coconut milk and spices, stir. Remove from heat and let cool for a few minutes.

*Slowly* poor soup into blender (careful, it’s hot!)

Puree soup till it’s all your favorite shade of green.

Enjoy!