

Yellow Pea Coconut Curry

from inspired cook Patrice Johnson



Ärtsoppa (Swedish yellow pea soup) flavored with Thai curry and coconut milk, garnished with lefse crisps and cilantro lime yogurt... Yellow Peas, Lingonberry Preserves and, of course, Lefse are all available at Ingebretsen's

Serves 6 to 8

2 tablespoon vegetable oil
1 red onion, chopped (about $\frac{3}{4}$ cup)
3 cloves garlic, smashed
2 tablespoons fresh ginger, grated
2 to 3 tablespoons prepared Thai red curry paste
1 teaspoon each salt and pepper
3 carrots, chopped
1 large Russet or Yukon potato, chopped
16 ounces yellow peas (if using whole peas, soak in cold water overnight and drain before using)
8 cups low-sodium chicken or vegetable broth
15 ounce-can coconut milk
Juice from half orange

Add oil to large stockpot on medium-high heat; add onions and sauté until translucent, about 5 minutes. Stir in garlic, ginger, and curry paste and cook an additional 30 second to a minute. Add salt, pepper, carrots, potato, peas, and broth. Increase heat if necessary to bring soup to a simmer; cover and cook until peas are tender; about 45 to 60 minutes for split peas, 90 minutes for whole. Check soup occasionally and stir, adding a few cups of water if soup becomes too thick.

Use an emersion blender or food processor to puree soup. Return to heat and add coconut milk and orange juice. Heat thoroughly. Garnish with cilantro-lime-yogurt, lingonberry preserves, and crisped lefse strips. Serve with hot sauce on the side.

For garnish:
8 ounces unflavored Greek yogurt
2 tablespoons minced cilantro plus more for topping
Zest from half a lime plus 1 tablespoon lime juice
Pinch of cumin
Lefse crisps
1 to 2 jalapenos, sliced thin
Lingonberry preserves

Whisk together yogurt, cilantro, lime zest and juice, and cumin.

To crisp lefse: cut lefse into thin strips. Deep fry in vegetable oil (at 350 degrees) for 1 minute. (Alternatively: coat with non-stick spray and bake in 350 degree oven for about 10 minutes, turning once.)