



🕒 Approximately **30 min**

🔥 **509** kcal p.p.

👤 **4** persons

WHAT YOU NEED

- Mango: 1 pcs
- Lime: 1 pcs
- Leeks: 2 pcs
- Coriander: 20 g
- Beef steak 240g: 2 pcs
- A can of coconut milk 400: 1 pcs

GOOD TO HAVE AT HOME

- Salt
- Pepper
- Olive oil
- Garlic cloves: 1 pcs
- Vegetable broth: 1200 ml
- Sweet paprika powder
- Small red chili pepper: 1 pcs

ALLERGENS

COCONUT MANGO SOUP WITH BEEF AND CORIANDER

COCONUT MANGO SOUP

- Peel and chop garlic. Peel the mango, cut out the core and cut the flesh into smaller chunks. Wash, seed and chop the chili pepper. Wash the lime and grate some lime zest.
- Heat a dash of olive oil in a larger pot and sauté chili and garlic for 2 min. on medium heat. Add mango, vegetable broth and coconut milk and bring to a boil. Reduce the heat to medium heat, cover with a lid and let simmer for 10-12 min. Pulse with your handheld blender and season to taste with salt, pepper, a dash of lime juice and a pinch of sweet paprika powder afterwards.
- Meanwhile, clean the leek and cut it into 1-2 cm thin rings. Heat a dash of olive oil in a pan and sauté the leeks for 4-5 min. on medium heat until softened. Set aside and wipe out the pan with some kitchen paper.

BEEF AND CORIANDER

- Drain the beef and pat dry with kitchen paper. Heat some olive oil in the pan. Add the beef and fry for 1 min. per cm (thickness of the meat) on one side. Turn the beef and repeat. Wrap with aluminum foil and let sit for 5 min. Cut into strips afterwards.
- Wash and dry the coriander. Pick the leaves.

SERVING

- Add the sautéed leek to bowls and pour over with the coconut mango soup. Add beef, lime zest and coriander and enjoy while still hot.