

Coconut-Vegetable Chowder

Yield Makes 6 servings

Active Time 1 hour 45 minutes Total Time 2 hours 45 minutes

Ingredients

- 1 tablespoon vegetable oil
- 3/4 cup chopped onion
- 3 kaffir lime leaves
- 3 large fresh basil leaves
- 1 tablespoon minced peeled fresh ginger
- 1 tablespoon chopped jalapeño chile with seeds
- 1 garlic clove, crushed
- 3 cups canned unsweetened coconut milk
- 2 cups vegetable broth
- 1 15.2-ounce bottle fresh carrot juice
- 1/4 cup finely chopped palm sugar or (packed) dark brown sugar
- 2 tablespoons fish sauce
- 2 1/2 cups 1/2-inch cubes peeled redskinned sweet potato (yam; from 1 pound)
- 2 cups baby Yukon Gold or baby Dutch yellow potatoes (about 9 ounces), scrubbed, halved lengthwise, then crosswise
- 2 cups stringless sugar snap peas, cut into 1/2-inch pieces
- 1 red bell pepper, cut into 1/2-inch cubes
- 1 large carrot, peeled, cut into matchstick-size strips

Preparation

1. Heat oil in heavy large pot over medium heat.
2. Add next 6 ingredients.
3. Cover and cook until onion is soft, stirring occasionally, about 4 minutes.
4. Add coconut milk and next 4 ingredients and bring to boil.
5. Reduce heat to low and simmer uncovered 1 hour. Strain into large saucepan, pressing on solids in strainer. If necessary, simmer broth until reduced to 4 cups.
6. Meanwhile, cook yam cubes in large saucepan of boiling salted water until just tender, 6 to 8 minutes. Using skimmer, transfer yam to bowl. Add Yukon Gold

potatoes to same saucepan and cook until just tender, about 10 minutes. Drain; add to bowl with yam. DO AHEAD: *Broth and potatoes can be made 1 day ahead. Cool, cover separately, and chill.*

7. Bring coconut-carrot broth to simmer over medium heat. Add all cooked potatoes, sugar snap peas, red bell pepper, and carrot. Simmer until all vegetables are tender, 5 to 6 minutes.