West African Peanut Soup

Amount 4 servings
Time 45 min

Ingredients

- 6 cups vegetable broth
- 1 medium red onion, chopped
- 2 tablespoons peeled and minced fresh ginger
- 4 cloves garlic, minced
- 1 tsp salt
- 1 bunch collard greens (or kale), ribs removed and leaves chopped into 1-inch strips
- 3/4 cup unsalted peanut butter (chunky or smooth)
- 1/2 cup tomato paste, or 1 cup canned crushed tomatoes
- Hot sauce, like sriracha (AKA rooster sauce)
- 1/4 cup roughly chopped peanuts, for garnish

Steps

1. In a medium stock pot, bring the broth to a boil. Add the onion, ginger, garlic and salt.
2. Cook on medium-low heat for 20 minutes.
3. In a medium-sized, heat-safe mixing bowl, combine the peanut butter and tomato paste, then transfer 1 to 2 cups of the hot stock to the bowl. Whisk the mixture together until smooth, then pour the peanut mixture back into the soup and mix well.
4. Stir in the collard greens and season the soup with hot sauce to taste.
5. Simmer for about 15 more minutes on medium-low heat, stirring often.
6. Serve over cooked brown rice if you'd like, and top with a sprinkle of chopped peanuts.

Notes

Excellent served with brown rice. I used chicken broth instead of vegetable broth, kale, and tomato paste (canned diced tomatoes might be too watery). I also sauteed the garlic, onions, and ginger first before adding the broth. I left out the peanut garnish. Ideas: toss in a chopped sweet potato with the stock.