Thai Tomato Soup

Prep time: 5 min   Total time: 10 min   Servings: 2

ingredients

- 1 tsp olive oil (sub vegetable or canola)
- ½ bell pepper, sliced
- ½ yellow onion, sliced
- 1-2 Tbsp. Thai red curry paste
- ½ cup cooked rice (white, brown, or wild)
- 1 (15 oz) can of tomato soup
- 1 egg, fried or hard boiled
- For garnish: green onions, thinly sliced

directions

1. In a saucepan, heat oil over medium-high heat.
2. Add sliced bell peppers and onions and sauté for 3-5 minutes, or until softened.
3. Add in 1-2 Tbsp of red curry paste and stir well.
4. Stir in ½ cup of leftover brown rice and a can of tomato soup. Simmer over low heat until warmed through.
5. Serve with a fried or hardboiled egg on top and some thinly sliced green onion.
6. Store any leftovers in the fridge and enjoy within 4 days.

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