

Frugal Foodie Friday: Dairy-Free Creamy Thai Tomato Soup

Two weeks ago, I was in the kitchen, experimenting yet again. I have been in constant pursuit of the perfect Thai Lettuce Wraps. It was my fifth round of attempts (yes, I said fifth). All prior recipes were okay, but not quite there, so I decided to go with a different inspiration, one with a tomato-y base. I used a recipe as my general guide, and all seemed to be going well, until I added the coconut milk. Way, way too much. The seasonings were so diluted in the sauce that I knew the remaining chunks of veggies and meat wouldn't be flavorful enough on their own.

I was about to give in, serve them in the lettuce wraps, and chalk it up as another mediocre attempt when something compelled me to just give the sauce a little taste to see if it was worth salvaging in some other way. IT WAS DELICIOUS. I seriously impressed myself. Not wanting to waste a drop, I added more light coconut milk and served it up as a chunky soup / stew. We licked our bowls clean within mere minutes. Needless to say, I have already made this Creamy Thai Tomato Soup again, and again. You can view the full recipe (with vegan option) on [One Frugal Foodie](#).