

# East African Groundnut Soup

## Ingredients

3 cups chopped onions	2 tbsp. curry powder	1/2 cup natural peanut butter
3 celery stalks, diced	1 cup brown rice	
1 tbsp. oil	1, 28 oz can of diced tomatoes	1 tbsp. sugar
2 bell peppers (any color), diced	6 cups water	juice of 1 lime
1 dash cayenne pepper	1 tsp. salt	chopped cilantro, scallions, or ground peanuts for toppings

## Instructions

1. In a large pot, saute the onions and celery 10 minutes on medium heat.
2. Add the bell peppers and saute 5 minutes more.
3. Add the cayenne and curry powder.
4. Add the rice, water, tomatoes and salt. Stir well.
5. Cover the pot, bring to a boil, then reduce to a simmer and let cook 40 minutes, until rice is tender.
6. Whisk in the peanut butter, lime juice, and sugar.
7. Add water if soup is too thick, or more salt or sugar as needed.
8. Serve topped with chopped scallions, cilantro, ground peanuts, or lime wedges.