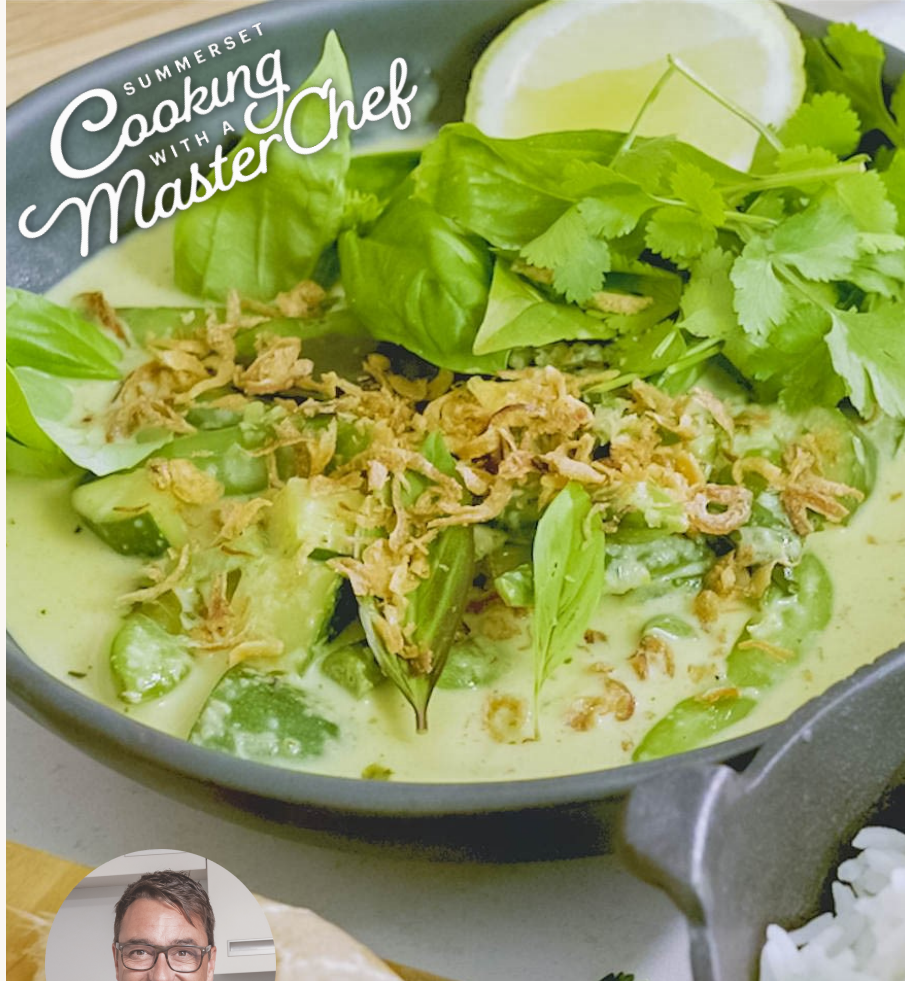


INGREDIENTS

- 2 tbsp vegetable oil
- Curry paste (homemade or bought)
- Lemongrass stalks (if leftover from making paste)
- 1 cup chicken or vegetable broth (low sodium)
- 400g tin coconut milk
- 1 - 3 tsp fish sauce (to taste)
- 1 tsp white sugar
- Pinch salt
- 6 kaffir lime leaves (torn in half, stalk out)
- 1 & 1/2 cups snow peas (small, trimmed)
- 1 courgette (diced into chunks)
- 1 cup green beans (sliced in half)
- 1/2 green capsicum (diced into chunks)
- 16 Thai basil leaves
- Handful coriander leaves
- Juice & zest of 1/2 lime (to taste)
- TO GARNISH
- Crispy fried Asian shallots
- Thai basil and coriander (recommended)
- Green or red chillies (sliced, optional)
- Jasmine rice (cooked as per pack instructions)

INSTRUCTIONS

1. Heat oil in a pot over medium high heat. Add 4 tbsp curry paste and cook for 2 to 3 minutes until it mostly "dries out"
2. Add bruised lemongrass stalks (if using) and kaffir lime leaves
3. Add chicken stock and coconut milk, combine
4. Add green beans and capsicum, cook for 3 minutes then add in the courgette and peas - combine and grate in lime zest
5. Stir through Thai basil leaves and coriander
6. Add 1-3 tsp fish sauce, 1 tsp sugar and a pinch of salt. Mix then bring to simmer
7. Sauce should have reduced but will still be a bit on the thin side, not thick - that's how it should be
8. Taste sauce. Add fish sauce or salt for more saltiness, sugar for sweetness
9. Do not keep simmering (sauce will darken)
10. Serve topped with crispy fried Asian shallots, fresh Thai basil and coriander leaves, the sliced chillis (if using, leave out if you don't like your curry too spicy!) and rice



Thai Green Curry



4 servings



30 minutes

Whether using your homemade or store-bought paste, this curry is sure to impress your taste buds! It's perfect as a casual weeknight dinner or if you're having friends and family over on the weekend.

Curry leftovers are delicious the next day with some fresh rice. They also freeze really well - so make up some portions for the freezer and you'll have your own homemade "ready meals" prepped to just heat & eat!