

Recipe - Thai Green or Red (your choice!) Coconut Curry

Sauce Ingredients

2 Cans Coconut Milk (lite or heavy)
1 tsp Red or 2 tsp Green Curry Paste (your choice)
2 tsp fish sauce
2 Tbs Sugar (white or brown)
1/4-1/2 cup fresh Thai Basil leaves, gingerly torn

Ingredients (choose from possibilities below)

1 Onion, coarsely chopped
4 cloves Garlic, minced
Ginger, 1 inch piece peeled and cut into match sticks
1 Green Chili, sliced
2 Zucchini, 1 green and 1 yellow, sliced
1 Green Pepper, chopped
Baby Bok Choy, coarsely chopped
1 sm. bunch Broccoli, med. sized pieces
1 Carrot, coarsely chopped
Shiitake Mushrooms (use the dried variety, soaked in warm water 30 mins,
then squeeze out the water and cut up (discarding the stem).
Tofu, firm, cubed

Salt, Pepper, Tamari
Lime Juice
Lemon Juice

White Jasmine Rice

Method

- 1) Make the sauce: in a med. saucepan, combine curry paste w/coconut milk and simmer for 5 minutes. Add fish sauce, sugar, and basil, and simmer for a few more minutes. Turn off heat, add tofu to the sauce and let it soak.
- 2) Steam the harder vegetables for 5 mins. Steam the remaining vegetables 3 mins.
- 3) In a wok, saute the onion for a few mins. Add garlic and ginger and saute an additional 2 mins.
- 4) Add the other vegetables to the wok
- 5) Add the sauce to the wok, and cook everything on low heat until tender but still crisp
- 6) Add salt, pepper, and lime and/or lemon juice to taste

Enjoy over rice.