



THAI STYLE CURRY

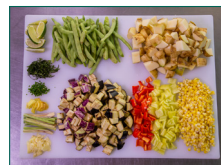
PREP TIME: 30min

COOK TIME: 30min

SERVINGS: 4-6

Ingredients

2 cups	rice	3 cloves	garlic
2	corn	2 tbs	ginger
1 lb	green beans	2 stalks	lemongrass
4	eggplant	1	lime
3	banana peppers	1/4 cup	vegetable oil
6 cups	potatoes	2 tbs	red curry paste
2 sprigs	basil	2 cups	vegetable broth
1 tbs	chives	14 oz	coconut milk (unsweetened)
		2 tbs	fish sauce



- 1 wash rice, add 4 cups water, bring to boil and simmer for 35min
- 2 bring pot of water to boil and blanch corn for 3-4min, allow to cool, and dekernel; string beans; large dice eggplant; medium dice peppers; cut potatoes into large chunks; finely chop basil and chives; thinly slice garlic and ginger; cut lemongrass down to stem, remove outer layer, and split vertically and horizontally; and cut lime into wedges
- 3 sauté half of all oil, garlic, ginger, and curry paste and sauté until fragrant; add eggplant, peppers, half the lemongrass, and cook for 5-10min, adding a little broth if too dry; and remove from pot
- 4 sauté remaining oil, garlic, ginger, and curry paste until fragrant; add potatoes, lemongrass, broth, and coconut milk, and simmer for about 10min; add basil, fish sauce, and salt to taste; serve with rice, and garnish with chives and lime



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