

GREEN THAI CURRY with local veggies



INGREDIENTS

Serves 4-5

- **3- 4 tablespoons of Thai curry paste (see Thai curry recipe)**
- **1 hand full chopped Thai basil/ basil/ Vietnamese mint**
- **1 bunch of snake beans**
- **8 kaffir lime leaves**
- **Two small loofa/ zucchini - chopped crossways**
- **About 20 pea sized eggplants**
- **Two large sweet potato or pumpkin- cubed small**
- **One Green capsicum**
- **One bunch spring onions**
- **Juice of 2 limes (and zest)**
- **1 1/2 x small tins of coconut milk or 500ml fresh coconut milk**
- **2 x tablespoons sesame/ peanut oil for frying**
- **One tablespoon fish sauce**

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- Prepare all the ingredients, cutting the vegetables into slices and the spring onion into diagonal strips
- Finely chop the chilli and break the lime leaves into little pieces..
- Get the wok and put it over a medium heat
- Add oil and the curry paste and a little more oil, after a couple of minutes add the pumpkin or sweet potato
- Allow the curry to boil for 5-10 minutes and then add the lime leaves, other vegetables including the zucchini and green peppers and the lime juice
- Now add in the coconut milk
- Simmer for 5-10 minutes more until the veggies are just tender
- Serve in a bowl, sprinkled with coriander, other herbs and spring onion.
- This curry is great with brown or white rice

This curry is also delicious with free range chicken, added at the start and can substitute some sweet potato- if you fancy if you would like, some fresh coconut milk and just veggies it can be almost entirely local! Zucchini's can be replaced with small loofa during the wet season- make sure they are quite small!