

Thai Green Curry Recipe



Ingredients

- 1/2 C chopped onion
- 1C sliced carrots
- 1/2 C chopped shiitake mushrooms
- 1/4 C vegetable broth, as needed
- 2 C cubed firm tofu
- 1 inch ginger root, grated
- 14 oz LITE coconut milk
- 1 Tbsp green curry paste
- 1 tsp curry powder
- 1 tsp turmeric
- 1tsp garam masala
- 2 medium collard leaves

I LUV Thai food but could never get the spices to meld in a short amount of time. So now I cheat but have the flavors I crave. I serve with brown basmati rice.

Method

1. In a very hot, large, dry sauté pan, add onions and carrots. Let sear for a minute or two.
2. Shake pan to keep vegetables from sticking or burning or add broth a tablespoon at a time.
3. Add mushrooms, strips and ginger. Let sear another two minutes. Turn down heat to medium. Add milk, curry paste and spices. Stir the paste into the mixture. Let cook 5 minutes.
4. While mixture cooks, de-vein collards. Roll up like a cigar. Cut across the “cigar” creating thin strips. Then, turn the cutting board, or you, and cut down the “cigar” slicing the strips in half.
5. Add to mixture. Turn heat to simmer and put a lid over the pot. Let steam for 4 minutes. The greens should be wilted, but not totally cooked.
6. Serve over rice. Garnish with lime sections.
7. Serve.

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