

Ed's Holiday Thai Red Curry with Green Mixed Vegetables

Easy to make, delicious, colorful and satisfying. Better the next day

Carrots cut bite-size

1/4 cup

Leafy greens (spinach, kale, chard and/or collards) cut bite-size

1 cup

Mushrooms cut bite-size

1/4 cup

Baby corn cut bite-size or corn on the cob kernals

1/4 cup

Green beans cut bite-size

1/4 cup

Cauliflower cut bite-size

1/4 cup

Kaffir lime leaves or 1 T. lime juice

2

Sweet basil leaves

1/4 cup

Red curry paste

2-3 tsp

Coconut milk or cream

2 cups

Fish sauce or Braggs Aminos

1 tsp

Fresh red chili pepper

1/2

Honey or Succinat

1/2 tsp or to taste

Preparation

1. Heat the coconut cream over medium heat with the red curry paste for about 30 seconds or until the paste dissolves.
2. Add the lime leaves or juice, basil, greens, green beans, and all the other vegetables. Cook about 20 seconds.
3. Add the fish sauce or Braggs, sugar and red pepper. Stirring, bring to a boil and cook for about 2-4 minutes, until the vegetables are tender.
4. Serve hot with steamed basmati rice. Serves 2. **Love and Grace, ED**