**Thai Vegetable Curry**

**Season:** Winter

 **Serves:** 20 tastes

 **Recipe source:** adapted from recipetineats.com

 **Fresh from the garden:** cauliflower, pak choy, broccoli, mushrooms, coriander

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| **Equipment:**Chopping boardsGarlic crusherKnivesMini graterPestleMeasuring jug, cups and spoonsPeelerWooden spoonLarge pan4 Mixing bowls, various sizes2 serving bowls | **Ingredients:**½ can Maesri brand red curry paste, or more if you like it spicy3 garlic cloves, crushed3 teaspoons grated ginger2 stems lemongrass, halved and crushed with a pestle4 tablespoons vegetable oil1 ½ cups chicken stock1 ½ cans coconut milk (600ml)6 kaffir lime leaves1 ½ tablespoons palm sugar3 teaspoons fish sauce2 small sweet potato, peeled and cut into 1.5cm cubes½ cauliflower, cut into small florets½ broccoli, cut into small florets1 red capsicum, cut into bite sized pieces2 cups oyster mushrooms, torn into small pieces1 bunch pak choy, slicedCoriander to garnishLime segments |

 **Please turn over for cooking instructions.**

**What to do:**

1. Prepare all ingredients as detailed in the ingredients list above. Place ginger and garlic into a small bowl. Place sweet potato into another bowl. Place cauliflower, broccoli, white stems of pak choy, mushrooms and capsicum together in a bowl. Place green parts of the pak choy in another bowl.
2. Heat oil in the saucepan over a medium high heat. Add curry paste, ginger, garlic and lemon grass and cook for a few minutes until it dries out.
3. Add chicken stock and simmer until the liquid reduces by half, stirring regularly.
4. Add coconut milk, lime leaves, sugar and fish sauce and stir. Cook for a few minutes. Taste the sauce and adjust seasoning if needed.
5. Add sweet potato cubes and cook for a couple of minutes until beginning to soften. Add the remaining vegetables (except the green pak choy leaves) and cook until tender.
6. Stir through the pak choy leaves and then remove from the heat. Remove lemongrass stems and serve with jasmine rice and garnish with coriander and lime segments.