**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 boards  Garlic crusher  Knives  Mini grater  Pestle  Measuring jug, cups and spoons  Peeler  Wooden spoon  Large pan  4 Mixing bowls, various sizes  2 serving bowls | **Ingredients:**  ½ can Maesri brand red curry paste, or more if you like it spicy  3 garlic cloves, crushed  3 teaspoons grated ginger  2 stems lemongrass, halved and crushed with a pestle  4 tablespoons vegetable oil  1 ½ cups chicken stock  1 ½ cans coconut milk (600ml)  6 kaffir lime leaves  1 ½ tablespoons palm sugar  3 teaspoons fish sauce  2 small sweet potato, peeled and cut into 1.5cm cubes  ½ cauliflower, cut into small florets  ½ broccoli, cut into small florets  1 red capsicum, cut into bite sized pieces  2 cups oyster mushrooms, torn into small pieces  1 bunch pak choy, sliced  Coriander to garnish  Lime 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.