



THAI STYLE VEGETABLE BOWL WITH CARROT NOODLES (OP W)

Serving: 1

Veg

Ingredients

- For Red Curry Paste :
- 4-5 Garlic Cloves
- 2-3 Dried Red Chillies
- ¼ cup Onion
- 3tsp Coriander Seeds
- 3 tsp Cumin Seeds
- 1 tsp Black Pepper
- 3-4 Kaffir Lime Leaves
- 1 inch Galangal
- 1 inch Ginger
- 1 Stalks Lemongrass Paste
- 3 tbsp. Coriander Leaves with stems
- Salt to taste
- For Thai Curry :
- 1 tbsp Oil
- 1/4 cup Red Bell Pepper
- ½ cup Carrot, sliced
- ½ cup Baby Corn, sliced
- ¼ cup French Beans, chopped
- ½ cup Mushrooms, quartered
- 2 tbsp Soy Sauce
- ¾ cup Coconut Milk
- ¼ cup Water
- ½ tbsp. Lemon Juice
- ½ tsp Sugar
- 3-4 Basil Leaves

Preparation Method

- For Carrot Flat Noodles : 2 Carrots , sliced into noodles
- METHOD For Red Curry Paste :
- For Thai Curry - Heat oil in a pan and sauté the paste for 3-4 mins.
- Add the water, salt, veggies, lemon juice & soy sauce and simmer for 15-20mins.
- Add the coconut milk and simmer for 5-7 mins.
- Finish with sliced basil.
- Serve all together