

## THAI GREEN CURRY FOR THE HOME CHEF

*Serves 4 -6*

### Ingredients for sauce:

- ½ Tbsp. Vegetable oil
- 1 Tbsp. Ginger, grated
- 3 cloves Garlic, minced
- 1- 13.5 oz. can Coconut milk
- 2 oz. Tamarind juice
- 1 Tbsp. Rice vinegar, seasoned
- 2 Tbsp. Green curry paste
- 1 Tbsp. Brown sugar

### Ingredients for dish:

- 2 Tbsp. Vegetable oil
- 1 cup Broccoli, florets
- ¾ cup Snap peas
- ¾ cup Pineapple, chunks
- 2 lbs. Rice Noodles- cooked and oiled
- 1/3 cup Vegetable stock
- 1 Tbsp. Black sesame seeds
- 1 Tbsp. Basil leaves, rough chopped
- 1 Tbsp. Cilantro, rough chopped
- 1 lime, cut into wedges

### Preparation:

- To make the Green Curry sauce, in a sauce pan over medium-high heat, add oil and heat until hot. Add ginger and garlic cook until softened.
- Add coconut milk, tamarind juice, rice vinegar, green curry paste and sugar. Stirring occasionally, bring to a simmer, dissolve the sugar, turn off heat.
- In a large pan over medium-high heat, add oil and heat until hot. Add broccoli, snap peas and pineapple. Cook until broccoli turns bright green and begins to soften.
- Add zucchini noodles and vegetable stock. Stirring occasionally, cook until zucchini noodles begin to soften and are heated through. Don't overcook the noodles!
- Add the Green Curry sauce over the vegetables and zucchini noodles, stir well to combine. Turn off heat, toss with the basil and cilantro.
- Serve with lime wedges.

### Enjoy!

