

The Little Green Larder

Thai vegetable curry with noodles

2 – 4 cloves of garlic  
2 tbsp curry paste  
1 tsp ground ginger  
1 onion  
1 carrot, pepper, courgette  
1 lime  
1 chilli  
Can coconut milk  
noodles

- Peel and chop your garlic, chilli and veg

- Fry onions, chilli, ground ginger and garlic in oil for 2 mins

- Add in the other veg and cook for 5 mins until they are almost tender

- Add the curry paste and cook for annother 2 mins stirring often

- Add can of coconut milk and cook for up to 10 minutes

- Remove from heat and add a squeeze of lime to taste

- Boil noodles in water, drain and serve

Serves 2