

Thai Red Curry & Rice

with Shokichi Squash & Eggplant

Our vegetarian take on massaman curry (a Thai favorite known for its rich, complex flavors and mild heat) features a gorgeous array of early autumn produce, including shokichi squash. A miniature variety of kabucha, shokichi ranges in color from pale to a deeper, mottled green and has a sweet, pumpkin-like taste. (When prepping your squash, be sure to use a sharp, sturdy knife and keep a steady hand.) Aromatic red curry paste, ginger and lime complement the curry's classic creamy ingredients, peanut butter and coconut milk.

Blue Apron Wine Pairings

Vermillion White, 2015

As de Copas Verdejo/Sauvignon Blanc, 2014



Ingredients

- ½ Cup Jasmine Rice
- 1¾ Cups Light Coconut Milk
- 4 Ounces Multicolored Cherry Tomatoes
- 1 Carrot
- 1 Eggplant
- 1 Lime
- 1 Shokichi Squash
- 1 Bunch Cilantro

Knick Knacks

- 2 Tablespoons Peanut Butter
- 1 1-Inch Piece Ginger
- 1 Tablespoon Red Curry Paste

Makes: 2 servings | **Calories:** about 680 per serving
Prep Time: 15 minutes | **Cook Time:** 30–40 minutes



Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/983

1



Prepare the ingredients:

Wash and dry the fresh produce. Medium dice the eggplant. Cut off and discard the ends of the squash. Using a knife, carefully peel and halve the squash. Scoop out and discard the pulp and seeds, then medium dice the squash. Peel and mince the ginger. Peel the carrot; cut into $\frac{1}{2}$ -inch-thick rounds. Quarter the tomatoes. Pick the cilantro leaves off the stems; finely chop the stems, keeping the leaves whole. Quarter the lime. In a bowl, combine the peanut butter and 2 tablespoons of water; stir until smooth.

2



Cook the rice:

In a small pot, combine the rice, 1 cup of water and a big pinch of salt. Heat to boiling on high; once boiling, cover and reduce the heat to low. Cook 12 to 14 minutes, or until the water has been absorbed and the rice is tender. Remove from heat and fluff the cooked rice with a fork. Set aside in a warm place.

3



Brown the eggplant:

While the rice cooks, in a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the eggplant and cook, stirring occasionally, 5 to 7 minutes, or until lightly browned and softened. Season with salt and pepper. Transfer to a bowl. Wipe out the pan.

4



Start the curry:

While the rice continues to cook, in the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the squash; season with salt and pepper. Cook, stirring occasionally, 4 to 6 minutes, or until slightly softened. Add $\frac{1}{2}$ cup of water; cook, stirring occasionally, 3 to 4 minutes, or until the water has cooked off. Add the ginger, carrot and as much of the curry paste as you'd like, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened.

5



Finish the curry:

To the pan, add the tomatoes, cilantro stems, browned eggplant, peanut butter mixture, coconut milk (shaking the can just before opening) and $\frac{1}{2}$ cup of water; season with salt and pepper. Simmer, stirring occasionally, 6 to 8 minutes, or until the mixture is thickened and slightly reduced in volume. (Be careful not to boil, as the coconut milk may separate.) Turn off the heat and stir in the juice of 2 lime wedges; season with salt and pepper to taste.

6



Plate your dish:

Divide the cooked rice and finished curry between 2 dishes. Garnish with the whole cilantro leaves and remaining lime wedges. Enjoy!