



# Veg Thai Curry G

Cooking Time \_\_\_\_\_

On2Cook: 3:00 mins    Normal Cooking: 20 mins

Accessories: Pan Honeycomb (Non-Stick), Silicone Stirrer

Ingredients \_\_\_\_\_

- |        |                                  |
|--------|----------------------------------|
| 30 ml  | Oil                              |
| 50 g   | Chopped Vegetables               |
|        | 15 g Garlic, 15 g Ginger         |
|        | 20 g Onion                       |
| 270 g  | Curry Mix                        |
|        | 50 g Green Curry Paste           |
|        | 200 g Coconut Milk, 10 g Spinach |
|        | 5 g Basil, 5 g Coriander Leaves  |
| 100 ml | Water                            |
| 180 g  | Diced Vegetables                 |
|        | 30 g Broccoli, 30 g Babycorn     |
|        | 30 g Zucchini, 30 g Carrot       |
|        | 30 g Beans, 30 g Cauliflower     |

Step 1 0:40 secs

30 ml Oil  
I 100 M 0

Step 2 0:20 secs

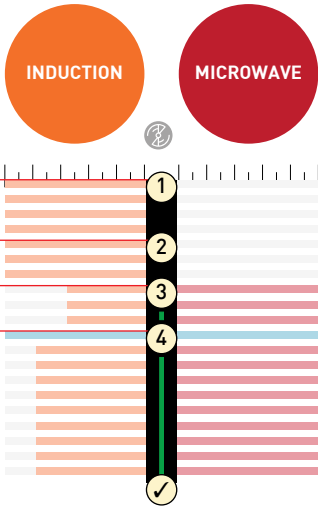
50 g Chopped Vegetables  
I 100 M 0

Step 3 0:30 secs

90 g Diced Vegetables  
I 60 M 100

Step 4 1:30 mins

Curry Mix  
I 80 M 100



Total Output:  
450 G