



# 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

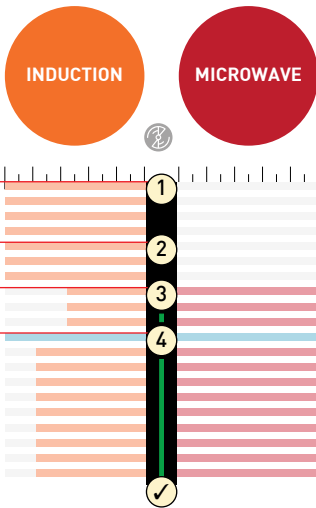
50 g Chopped Vegetables  
I 100 M 0

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