

Red Veggie Curry

Thai Style

You can substitute your favorite vegetables.

If you can't find fresh lemongrass and kaffir lime leaves, this recipe is still good without them. This is pretty spicy.

- 2 TBS vegetable oil
- 1 1 / 2 cup cauliflower, cut into 1 inch florets
- 1 small red potato, chopped
- 4 large green onions, sliced
- 1 clove garlic, chopped
- 1 inch peeled ginger, sliced
- 1 -2 stalks lemongrass, cut into 1 inch, crushed
- 3 -4 kaffir lime leaves
- 1 / 2 small zucchini, chopped
- 1 / 2 carrot, sliced
- 2 TBS Mae Ploy Red Curry Paste
- 4 cups veggie broth
- 1 15-ounce can diced or crushed tomatoes
- 1 1 / 2 cup green beans, cut into 1 inch pieces
- 3 / 4 cup coconut milk
- 10-15 small Thai basil leaves
- 1 TBS lime juice

Heat the oil in a large saucepan or pot over medium-high heat.

Add cauliflower, potato, white parts of green onion, garlic, ginger and lemongrass. (Do not eat the ginger and lemongrass.) Saute 5 minutes, until vegetable begin to brown.

Add curry paste, and sauté 1 minute more. Add kaffir lime leaves (do not eat the lime leaves.)

Add veggie broth and tomatoes. Bring to a boil, reduce heat and simmer 10 minutes.

Add carrot, green beans and zucchini, continue to simmer 5 more minutes.

Add coconut milk, continue to simmer until vegetables are tender. Add basil, salt and pepper to taste, add green parts of green onion, squeeze in fresh lime juice.

Serve with Jasmine rice.