



Red Curry

SERVES: 2 COOKING TIME: 30 MINUTES

INGREDIENTS:

- 1 CAN (4 oz.) RED CURRY PASTE *
- 1 CAN (13.5 oz.) COCONUT MILK *
- 2 teaspoons FISH SAUCE *
- 2 teaspoons PALM SUGAR *
- 1 lb. MEAT (sliced CHICKEN, PORK, BEEF or peeled SHRIMP)
- 1/2 lb. VEGETABLES

optional: CHILI PEPPERS, THAI BASIL

INSTRUCTIONS:

- Stir **red curry paste** with 5 tsp. of **vegetable oil** on medium heat until it starts bubbling to release the aroma.
- Turn the stove up to high heat and add **meat**. Continue to stir until meat is halfway cooked.
- Add **coconut milk** and stir the meat until cooked.
- Add **vegetables** of your choice (*Thai eggplant, carrot, cabbage, broccoli, zucchini, pumpkin or mixed vegetables*).
- To round out the flavor, add **fish sauce** and **palm sugar** once the vegetables are cooked.

Add Thai basil into the curry when finished cooking for aroma and flavor. Add chili peppers if you like it spicier or add 1/4 cup of water to reduce spice level. You may also add more fish sauce or palm sugar to enhance the taste. Garnish with Thai basil and chili peppers, and serve with steamed Thai jasmine rice or pasta.



Green Curry

SERVES: 2 COOKING TIME: 30 MINUTES

INGREDIENTS:

- 1 CAN (4 oz.) GREEN CURRY PASTE *
- 1 CAN (13.5 oz.) COCONUT MILK *
- 2 teaspoons FISH SAUCE *
- 2 teaspoons PALM SUGAR *
- 1 lb. MEAT (sliced CHICKEN, PORK, BEEF or peeled SHRIMP)
- 1/2 lb. VEGETABLES

optional: CHILI PEPPERS, THAI BASIL

INSTRUCTIONS:

- Stir **green curry paste** with 5 tsp. of **vegetable oil** on medium heat until it starts bubbling to release the aroma.
- Turn the stove up to high heat and add **meat**. Continue to stir until meat is halfway cooked.
- Add **coconut milk** and stir the meat until cooked.
- Add **vegetables** of your choice (*Thai eggplant, carrot, cabbage, broccoli, zucchini, pumpkin or mixed vegetables*).
- To round out the flavor, add **fish sauce** and **palm sugar** once the vegetables are cooked.

Add Thai basil into the curry when finished cooking for aroma and flavor. Add chili peppers if you like it spicier or add 1/4 cup of water to reduce spice level. You may also add more fish sauce or palm sugar to enhance the taste. Garnish with Thai basil and chili peppers, and serve with steamed Thai jasmine rice or pasta.



Panang Curry

SERVES: 2 COOKING TIME: 30 MINUTES

INGREDIENTS:

- 1 CAN (4 oz.) PANANG CURRY PASTE *
- 1 CAN (13.5 oz.) COCONUT MILK *
- 6 teaspoons FISH SAUCE *
- 6 teaspoons PALM SUGAR *
- 1 1/2 lb. MEAT (sliced CHICKEN, PORK, BEEF or peeled SHRIMP)

optional: CHILI PEPPERS, KAFFIR LIME LEAVES

INSTRUCTIONS:

- Stir **panang curry paste** with 5 tsp. of **vegetable oil** on medium heat until it starts bubbling to release the aroma.
- Turn the stove up to high heat and add **meat**. Continue to stir until the meat is halfway cooked.
- Add **coconut milk** and stir the meat until cooked.
- To round out the flavor, add **fish sauce** and **palm sugar**.

Add kaffir lime leaves when finished cooking for aroma and flavor if available. Add chili peppers if you like it spicier or add 1/4 cup of water to reduce the spice level. You may also add more fish sauce or palm sugar to enhance the taste. Garnish with kaffir lime leaves and chili peppers, and serve with steamed Thai jasmine rice.

* these ingredients are available at **RICE+** market
 1608 - 14th Street, N.W.
 Washington, DC - 20009
www.riceresaurant.com