



THAI PRAWNS & VEGGIE GREEN CURRY

Nutrition facts/100 grams of shrimp: Calories 437, Protein 22g, Carbs 48g, Fat 17g

Cooking process and additional ingredients added at home will affect the total value.

Preparation Time: 10 min, **Cooking Time:** 30 min



INGREDIENTS

Shrimp
Carrot
Mushrooms
Coconut Milk

Sumac's Signature Green Curry
Paste
Thai Chili (to taste)
Lime Juice, Rice

METHOD

1. In a large pot combine coconut milk and curry paste over medium heat and whisk to homogenize.
2. When it starts to bubble, add carrots then bring back to simmer, reduce heat to low and cook 5 minutes uncovered.
3. Add as much chili as you like (or not at all). If you like serve uncooked on the side.
4. Add mushrooms, shrimp and half the salt. Cook uncovered for 15 minutes or until shrimp is just cooked. Do not overcook.
5. Remove from heat & adjust salt and lime to taste.
6. Serve immediately with rice on the side.

Steamed Plain Basmati Rice

7. Place rice in a suitable container & cover with excess cold water 2cm above rice. Gently run fingers through & stir to release starch.
8. Decant water taking care not to dump any rice. Repeat 3-5 times or until water runs clear, strain in colander for 5 min to get rid of excess water.
9. Place pot over high heat and add water (as per instructions on package) & salt. As soon as the water starts boiling add rice & swirl pot or stir very gently.
10. Return to boil then cover, reduce heat to low & simmer for about 15-20 minutes then remove from heat & keep covered for 5 minutes more. Gently fluff with fork and serve.

BON APPETIT