



Esslinger

GREEN THAI CURRY

Green Thai Curry is a fragrant blend of spices that provides an exciting fusion of flavours. Perfect for creating curries with beef, chicken, fish, or vegetables, this layered blend will prove to be a great asset to your menu. The name “green” derives from the actual colour of the prepared dish, and is not indicative of a mildness. Green Thai Curry has the heat that is expected from Thai curries, but also has a sweetness incorporated into the flavour profile.

The recipe below is for beef, but can easily be substituted with chicken, fish, or vegetables.

To Serve 2 Main Courses:

Saute Green Thai Curry in oil over a medium heat until fragrant.

Reduce heat, and gradually add 1 1/2 cups of coconut milk while stirring.

Add 400 g of sliced beef and continue to cook for 3 minutes or until beef is cooked through.

Transfer to a pot and continue cooking until boiling.

Add 1 additional cup of coconut milk and 1 1/2 tbsp of fish sauce.

Add any desired vegetables such as thai eggplant, snow peas, or red pepper.

Serve over rice or with Naan bread.

Thai Green Curry 28-51610 400 g