

THAI POT RICE

Ingredients

2 tablespoons Thai green curry paste
5-6 button mushrooms, cut into quarters
10-12 pea brinjals
1 medium carrot, cut into diamonds and blanched
½ small cauliflower, separated into small florets and boiled
½ small broccoli, separated into small florets and boiled
8-10 snow peas (optional)
1 medium potato, cut into ½ inch cubes and boiled
5 inch lemon grass stalks
1 tablespoon oil
1 teaspoon lemon juice
Salt to taste
¾ cup fresh coconut milk
2-3 fresh basil leaves + for garnish
Steamed Jasmine rice for serving

Method

1. Heat oil in a non-stick pan; add the green curry paste and sauté for 1 minute. Add mushrooms and pea brinjals, sauté for a minute, add carrot, cauliflower, broccoli, snow peas, potato and lemon juice, and cook for 3-4 minutes stirring continuously.
2. Add 3 cups of water and continue to cook. Add the lemon grass bundle and cook for 3-4 minutes till the curry is flavoured with lemongrass.
3. Remove the lemon grass bundle and add salt and coconut milk. Simmer for 1 minute. Add basil leaves and take the pan off the heat.
4. In a serving bowl take steamed Jasmine rice and pour over the Thai green curry on top. Garnish with basil leaves and serve hot.