serves 4

INGREDIENTS

For the Green Curry Paste:
1 stalk fresh lemongrass (sliced finely and minced, about 3 Tbsp.)
1 Tbsp. coriander (ground)
2 tsp. cumin (ground)
2 Tbsp. soy sauce
½ tsp. sugar
1 to 3 green chilies (sliced, to taste)
¼ cup shallot (or purple onion)
3 cloves garlic
1 to 2 inches fresh ginger (grated)
2 kaffir lime leaves (fresh or frozen, snipped into thin strips with scissors or substitute 1 Tbsp. fresh lime juice)
1 loose cup cilantro (chopped fresh leaves and stems)
1 tsp. salt
Handful fresh basil

For the Stir-Fry:
1 can coconut milk
1 cup vegetable stock
2 kaffir lime leaves (or substitute 2-3 bay leaves)
1½ cups tofu (medium-firm sliced into cubes, or another protein source e.g. chickpeas)
1 small sweet potato (cubed)
1 small zucchini (sliced)
Handful snow peas
Garnish: fresh basil
2 to 3 Tbsp. oil (for frying)
THAI GREEN CURRY

From The Spruce Eats

METHOD

Place all of the "green curry paste" ingredients in a food processor or blender. Add 1/3 can coconut milk (or enough to blend the ingredients) and process well.

Heat a wok or deep frying pan over medium-high heat. Drizzle in oil and add the processed paste. Stir-fry until fragrant (about 2 minutes). Add stock along with the lime or bay leaves.

When the sauce comes to a gentle boil, reduce heat to medium-low or just until you get a nice simmer. Add sweet potato plus tofu. Simmer 7 to 10 minutes, or until the sweet potato is soft enough to pierce with a fork.

Add zucchini and snow peas. Stir and continue cooking for 5 more minutes, or until the vegetables are cooked but still retain their color and form.

Reduce heat to low and add about ¼ cup more coconut milk. Stir to dissolve and do a taste-test. If it’s not salty enough, add more soy sauce or salt. If it’s too salty, add a little fresh lime or lemon juice. If it’s too spicy, add more coconut milk until you reach the desired taste.

To serve, transfer to a large serving bowl or individual bowls. Sprinkle generously with fresh basil. Accompany with Thai jasmine-scented rice or Thai coconut rice.

Try These Vegetables, Too

The vegetables listed in the recipe are not your only options. Other vegetables that will work include broccoli, cauliflower, asparagus, chopped spinach, green beans, eggplant, bell pepper, squash, and zucchini. This should give you plenty of options to take advantage of the season's best produce, no matter what time of year it is.