



Seafood Thai Green Curry with Coconut Rice



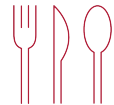
DIFFICULTY: EASY



PREPARATION TIME: 10 MINUTES



COOKING TIME: 30 MINUTES



SERVES: 4 - 6

Ingredients

Rice

200 g jasmine rice
400 ml water
4 tbsp shredded coconut
2 tsp palm sugar
2 tsp salt

Green Curry

2 lemongrass stalks
5 cloves garlic, crushed
5 cm ginger, peeled and thinly sliced
2-4 birds eye chilli, halved
4 kaffir lime leaves
1/4 bunch coriander, use roots, stems and leaves
1 tbsp ground cumin
2 tsp ground coriander
1 tsp ground turmeric
2 x 400 ml coconut milk
250 ml fish or chicken stock
2-3 tbsp fish sauce
1 tbsp palm sugar
1 capsicum, cut into 2 cm pieces
100 g sugar snap peas, top and tailed
750 g marinara mix
Extra 1/4 bunch coriander for garnish

Method

Place all of the ingredients for the rice in the small solid stainless steel tray and place in the Full Steam oven.

With the back of a knife bruise the lemongrass and place in a 4 litre solid stainless steel tray or dish. Add the garlic, ginger and chilli. Crush the lime leaves in your hands and add to the tray. Add the fresh and ground coriander, cumin, turmeric, coconut milk and stock. Stir to combine. Place tray in Full Steam oven with the rice.

Select Steam 100°C and cook curry and rice for 20 minutes.

Remove the rice from the oven, cover with foil and set aside. Remove the curry from the oven, strain the curry liquid through a fine strainer and discard the herbs and spices. Place the liquid back into the tray, add the fish sauce, palm sugar, vegetables and marinara mix. Place back in the Full Steam oven and cook for a further 10 minutes on Steam 100°C.

Garnish curry with coriander leaves and serve with rice.

Notes

Finely slice the chillies to increase the heat if desired.