

Thai Green Curry

Not typically Japanese, but it is a real favourite and uses Sanchi Thai Rice Noodles. Quick and easy to prepare. A wonderfully fresh tasting green curry recipe, add cooked prawns, chicken or vegetables to create an even more flavoursome meal.

The Recipe:

Serves 4

Ingredients...

225g Sanchi Thai rice noodles
4 spring onions
2-3 green chillies - deseeded
2 cloves garlic
6 lime leaves
4 limes (zest)
2 small lemon grass stalks
3 tbsp ground nut oil
1 tin coconut milk
150g pistachio nuts - lightly toasted
Salt and pepper to taste

Method...

1. Cook the noodles as instructed and wash under cold water.
2. Make the curry paste by placing the spring onions, chillies, lime zest, lime leaves and garlic into a food processor and mix until you have a smooth paste.
3. Heat the ground nut oil in a wok and pour in your curry paste, cook this gently for 3-4 minutes, stirring occasionally.
4. Pour in the coconut milk and cook for a further 2 minutes.
5. Add the noodles and heat through serve with the pistachio nuts on top.

Adding chicken, prawns, or even cooked vegetables will give the dish extra colour and flavour.



source : Sanchi.co.uk