

## 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](http://Sanchi.co.uk)