

THAI VEGETABLE YELLOW CURRY WITH JASMINE RICE

PAIRED WITH 2021 PRIMITIVO | YIELDS 4-6 SERVINGS

INGREDIENTS

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| 1 tbsp Vegetable Oil (or high temperature oil of choice) | 1 cup Green Beans, trimmed, 2 inch pieces |
| 2 tablespoons Yellow Curry Paste | 1 cup Cauliflower Florets |
| 1 can Coconut Milk (14 oz) | 1 tbsp Fish Sauce (Soy Sauce, vegan substitute) |
| 3 medium Yukon Gold Potatoes, cubed | 1 tbsp palm sugar (can substitute light Brown Sugar) |
| 2 Carrots, peeled and sliced | 1 tbsp Lime Juice, fresh |
| 1 Onion, sliced | Cilantro or Thai Basil for garnish, fresh |
| 1 Red Bell Pepper, sliced | Jasmine Rice for serving |
| 1 Zucchini, sliced into half-moons | |

METHOD

1. Heat the vegetable oil in a large pot over medium heat. Add the yellow curry paste and cook for 2-3 minutes until fragrant.
2. Add the coconut milk. Stir well to combine with the curry paste and bring to a simmer.
3. Add the cubed potatoes, sliced carrots, and onion to the pot. Cook until the potatoes begin to soften, about 10 minutes.
4. Add the bell pepper, zucchini, green beans, and cauliflower to the pot then add the vegetable broth to ensure the vegetables are mostly submerged.
5. Cover the pot with a lid and simmer for another 10 minutes or until all the vegetables are tender.
6. Stir in the fish sauce (or soy sauce), sugar, and lime juice. Taste and adjust seasoning as needed, adding more curry paste or sugar to balance the flavors.
7. Serve the curry over jasmine rice and garnish with fresh cilantro or Thai basil leaves.