



Thai Vegetable Curry

with Jasmine Rice



30-40min



2 Servings

If you're a fan of Thai food, there's a good chance you have your favorite take-out on speed dial. But instead of ordering in, why not make it at home? In this homemade take on Thai-style curry, we combine coconut milk, red curry, and aromatic ginger. A colorful array of veggies like bell pepper, broccoli, and sweet potato add a ton of flavor and texture, and fluffy jasmine rice is perfect for soaking it all up.

What we send

- 5 oz jasmine rice
- garlic
- 1 oz fresh ginger
- 1 sweet potato
- 1 bell pepper
- ½ lb broccoli
- 2 (¾ oz) coconut milk powder ^{7,15}
- 1 oz Thai red curry paste ⁶
- 2 oz tamari soy sauce ⁶
- ¼ oz fresh mint

What you need

- kosher salt & ground pepper
- neutral oil
- sugar

Tools

- small saucepan
- medium Dutch oven or pot

Allergens

Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 600kcal, Fat 13g, Carbs 107g, Protein 15g



1. Cook rice

In a small saucepan, combine **rice**, **1 ¼ cups water**, and **½ teaspoon salt**. Bring to a boil. Cover and cook over low heat until rice is tender and water is absorbed, about 17 minutes. Keep covered off heat until ready to serve.



4. Simmer curry

Add **sweet potatoes**, **broccoli**, and **coconut milk**; stir to combine. Bring to a boil. Reduce heat to a simmer and partially cover. Cook, stirring occasionally, until sweet potatoes are tender and **sauce** is slightly thickened, 10-12 minutes.

Off heat, stir in **1 tablespoon tamari** and **1 teaspoon sugar**. Season to taste with **salt** and **pepper**.



2. Prep veggies

Meanwhile, finely chop **2 teaspoons each of garlic and peeled ginger**. Scrub **sweet potato**, then cut into 1-inch pieces. Halve **pepper**, discard stem and seeds, then cut into ½-inch strips. Cut **broccoli** into 1-inch florets, if necessary.

In a small bowl, stir to combine **all of the coconut milk powder** and **1 ½ cups hot tap water**.



5. Finish & serve

Pick **mint leaves** from stems; tear leaves and discard stems. Fluff **rice** with a fork.

Serve **vegetable curry** over **rice** and garnish with **mint**. Enjoy!



3. Cook peppers

Heat **1 tablespoon oil** in a medium Dutch oven or pot over medium-high. Add **peppers** and cook, stirring, until slightly tender and charred around the edges, about 5 minutes. Stir in **chopped garlic and ginger** and **red curry paste**; cook until fragrant, about 1 minute.



6. Rate your plate!

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