



Martha's Best Thai Veggie Curry with Broccoli

Spinach & Fried Onions

 20-30min  2 Servings

This Thai curry is creamy, warming, and full of veggie goodness! Here we simmer aromatic red curry paste with coconut milk, then purée nutrient-packed spinach into the sauce for a next-level 'green' curry. Instead of cooking the broccoli in the curry, we roast it and stir it just before serving; this gives it a nutty, caramelized flavor and keeps it crisp! A sprinkle of fried onions on top add a delightful crunch.

What we send

- 5 oz jasmine rice
- ½ lb broccoli
- ¼ oz fresh cilantro
- 13.5 oz can coconut milk ¹⁵
- ½ oz tamari soy sauce ⁶
- 1 lime
- 5 oz baby spinach
- ½ oz fried onions ⁶
- 1 oz Thai red curry paste ⁶

What you need

- kosher salt & ground pepper
- olive oil
- sugar

Tools

- small saucepan
- rimmed baking sheet
- medium saucepan
- microplane or grater
- immersion blender, food processor, or blender

Allergens

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

Nutrition per serving

Calories 900kcal, Fat 57g, Carbs 85g, Protein 14g



1. Cook rice

In a small saucepan, combine **rice, 1¼ cups water**, and **½ teaspoon salt**. Bring to a boil over high heat. Cover and cook over low until rice is tender and liquid is absorbed, about 17 minutes. Keep covered until ready to serve.



4. Simmer curry sauce

To saucepan with **curry paste**, add **coconut milk, tamari**, and **1 tablespoon sugar**. Bring to a boil. Reduce heat to medium-low and simmer, stirring occasionally, until flavorful, about 5 minutes.



2. Broil broccoli

Preheat broiler with a rack in the top position. Cut **broccoli** into 1-inch pieces, if necessary. On a rimmed baking sheet, toss broccoli with **1 tablespoon oil** and season with **salt** and **pepper**. Broil on top oven rack until well browned and crisp-tender, 7-9 minutes (watch closely as broilers vary).



5. Blend curry sauce

Finely grate zest from **half of the lime** into saucepan with **curry sauce**. Add **spinach** and **cilantro stems** and stir to combine. Use an immersion blender or blender to blend curry until smooth and creamy.



3. Cook curry paste

Meanwhile, pick **cilantro leaves** from **stems**; cut stems into 1-inch pieces and reserve whole leaves for step 6. Heat **2 tablespoons oil** in a medium saucepan over medium. Add **Thai red curry paste**; cook, stirring often, until paste is very aromatic and color is dark brick red, 2-3 minutes.



6. Finish & serve

Stir **broiled broccoli** into **curry sauce** and cook over medium heat until warm. Squeeze juice from **half of the lime** into curry and season to taste with **salt** and **pepper**. Cut remaining lime into wedges. Fluff **rice** with a fork. Serve **Thai green curry** topped with **whole cilantro leaves** and **fried onions**, with **rice** and **lime wedges** alongside. Enjoy!