

MARLEY SPOON



Vegan Thai Green Curry

with Eggplant, Peppers & Jasmine Rice

 20-30min  2 Servings

Thai curries are full of bold, fresh flavors, and with the Thai Cooking Set, authentic ingredients are at your fingertips: coconut milk, green curry paste, curry seasoning, and a dried herb sachet. This vegan curry showcases crisp bell peppers and tender eggplant in spicy coconut sauce. Fragrant jasmine rice soaks it all up, while fried shallots, fresh cilantro, and a squeeze of lime juice make this a restaurant-worthy plate!

What we send

- 5 oz jasmine rice
- 1 Thai green curry cooking set ¹
- 1 yellow onion
- 1 bell pepper
- 1 eggplant
- ¼ oz fresh cilantro
- 1 lime
- ½ oz fried onions

What you need

- kosher salt & ground pepper
- neutral oil
- sugar

Tools

- small saucepan
- medium pot

Allergens

Tree Nuts (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 680kcal, Fat 31g, Carbs 93g, Protein 17g



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 until rice is tender and liquid is absorbed, about 17 minutes. Keep covered until ready to serve.



2. Prep ingredients

Remove contents from **Thai green curry set**. Transfer **dried herbs** to the **sachet** and flip sachet top over to close. Cut **half the onion** into 1-inch pieces (save rest for own use). Halve **pepper**, discard stems and seeds, then cut into 1-inch pieces. Halve **eggplant**, then cut into 1½-inch pieces (save rest).



3. Brown eggplant

In a medium pot, heat **1 tablespoon oil** over medium-high until shimmering. Add **eggplant** and season lightly with **salt** and **pepper**; cook, stirring occasionally, until browned and beginning to soften, 4–6 minutes. Transfer to a plate.



4. Cook vegetables

Add **1 tablespoon oil** to same pot. Add **onion and peppers**; season lightly with **salt** and **pepper**. Cook, stirring occasionally, until vegetables are just starting to soften, 2–3 minutes.



5. Simmer curry

Add **curry paste** to pot; cook, stirring frequently, until fragrant and aromatic, about 1 minute. Add **coconut milk, dried herb sachet, curry seasoning, ¾ cup water**, and **½ tablespoon sugar**. Return **eggplant** to pot. Bring to a boil over high heat then reduce to medium-low; partially cover pot. Simmer, stirring occasionally, until eggplant is completely tender, 6–8 minutes.



6. Finish & serve

Discard sachet. Coarsely chop **cilantro leaves and stems**. Cut **lime** into wedges. Season **curry** to taste with additional **salt** and **pepper**, if desired. Divide **curry and rice** between bowls and garnish with **cilantro, fried shallots**, and **lime wedges**. Enjoy!