Thai Red Curry

INGREDIENTS

2 TBSP Red Curry Paste
1 tin of coconut milk
\( \frac{3}{4} \) tin coconut cream
2 TBSP cooking oil
2 TBSP Fish sauce
1 shallot onion
2 garlic
100g brown sugar
1 broccoli, cut into small florets
1 potato, cut into small cubes
sprinkle with coriander

\( \frac{1}{2} \) sweet potato cubed.

\( 1 \) cup warm water

METHOD:

1. Heat a medium frypan over medium-high heat with oil. When hot, add the garlic and shallots, cook for 30 seconds to 1 minutes, then add the curry paste. Cook until fragrant, about 2-3 minutes
2. Lower heat to low-medium, add the coconut cream slowly, bring back to boil. Add the sugar, fish sauce and stir until sugar is dissolved.
3. Add the potatoes
4. Pour coconut milk into pan and bring boil.
5. Lower to simmer for about 10-15 minutes and add the broccoli at about the 7 minute, or halfway mark. Add rest of water.
6. Serve hot with rice and coriander