

# THAI GREEN CURRY

CROWD PLEASER WINNER - MIDDLE SCHOOL

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*with coconut, makrut lime, Thai basil*

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TEAM: THE FLAMES

KING STREET YOUTH CENTER

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## *ingredients*

3 cups jasmine rice  
3.5 cups water  
1 sweet potato\*  
3 carrots\*  
2 red potatoes\*  
1 white onion\*  
1 red bell pepper\*  
1 small head bok choy, leaves and stems  
separated\*

2 15-oz. cans coconut milk  
3 tablespoons rice vinegar  
3 tablespoons soy sauce  
1 lime, zested and juiced  
3 tablespoons green curry paste  
2 tablespoons coconut oil  
4 Makrut lime leaves  
1 small bunch of Thai basil

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## *preparation instructions*

- Place 3 cups of jasmine rice in a large saucepan. Rinse it with cold water to remove some starch from it, then drain the water off. Repeat 2-3 times, until the water becomes less cloudy. Add 3.5 cups of cold water and ½ teaspoon salt; bring to a boil, then cover and reduce the heat to low. Cook until all the water is absorbed and the rice is cooked through, roughly 12-15 minutes. Fluff the rice with a fork and set aside until plating.
- Evenly dice the sweet potato, carrot, red potato, white onion, red bell pepper, and bok choy stems into a ½” dice. Place those into a large mixing bowl. Into a separate mixing bowl, slice the bok choy tops into a 1” dice and chop the Thai basil leaves.
- In a medium mixing bowl, combine the coconut milk, rice vinegar, soy sauce, lime zest and lime juice.
- Heat 2 tablespoons of coconut oil in a large pot over medium heat. Stir in the curry paste and lime leaves; stir frequently on medium low heat for 2-3 minutes. Add the diced vegetables to the pot with ½ teaspoon of salt and increase the heat to medium. Saute the vegetables for 6-8 minutes, stirring occasionally. Pour the coconut milk mixture over the top and stir to combine. Bring it up to a gentle simmer and allow to cook for 8-10 minutes, until the vegetables are softened.
- Turn the heat off, then stir in the bok choy tops and chopped Thai basil. Reseason with salt as needed.
- Serve in a small bowl with a scoop of rice, a ladle of curry, and a lime wedge.