

Thai Green Curry - Serves 4 Cost: £8.04

Ingredients

- 200g baby potatoes - halved
- 100g green beans - trimmed and halved
- 1 tbsp rapeseed oil
- 1 garlic clove - finely sliced
- 1 tbsp Thai green curry paste
- 400g can light coconut milk
- 1 lime - zest pared in thick strips
- 80g sugar snap peas - halved lengthways
- 80g baby corn – halved
- 100g cherry tomatoes - halved
- small bunch coriander - chopped
- 200g jasmine rice

Method

- Step 1 - Cook the potatoes and baby corn in boiling water for 8 mins. Add the green beans and cook for a further 3 mins, then drain.
- Step 2 - Heat the oil in a wok or pan, fry the garlic for 1 min, add the curry paste and cook for 1 min, or until it starts to darken a little and smell fragrant. Stir in the coconut milk and bring to a simmer, drop in the lime zest and gently bubble for 5 mins to thicken the sauce a little.
- Step 3 - Add the potatoes, baby corn and beans followed by the sugar snap peas and cook for 1 min before stirring in the cherry tomatoes.
- Step 4 - Cut the lime in half and squeeze the juice into the pan, then stir in the coriander and serve over the rice.