



POTATO AND GREENS RED CURRY

Season:	Any
From the garden:	Potatoes, silverbeet, kale, spinach, coriander, lemongrass
Type:	Dinner
Difficulty:	Moderate
Country of origin:	Thailand
Serves:	30 tastes
Source:	Andrea Habacht, GTT kitchen specialist, Oropi school

Equipment

- *chopping board and knife
- *large saucepan and wooden spoon
- *measuring cup and spoons
- *bowls

Ingredients

- *500 g potatoes
- *big handful of greens
- *1 onion
- *2 garlic cloves
- *2 stalks lemongrass
- *2 tbsp red curry paste
- *makrut lime leave (or 1 tsp lemon juice)
- *400 ml coconut cream
- *1 tsp fish sauce
- *1 tsp brown sugar
- *small bunch of coriander
- *oil for frying

Method

- 1.chop clean potatoes in even sized 2cm by 2cm cubes
- 2.remove any tough stalks from the greens and slice
- 3.peel and chop onion and garlic

4.bash the lemon grass stalks with something heavy to soften

5.slice the lime leave very thinly

6.in a large saucepan, fry the onion, garlic, lime leave, lemongrass and curry paste with some oil for a few minutes

7.add the coconut cream and cubed potatoes into the saucepan. Wash the coconut cream can out with a cup of water and add that too

8.put the lid on top of the saucepan and let the curry simmer for 30 minutes or until the potatoes are tender. In the last 5 minutes add the sliced greens

9.remove the lemongrass stalks and season the curry with fish sauce and sugar, then mix in the chopped coriander

10.serve with flatbread or rice

Skills: *measuring, chopping, slicing*