

---

# Green Curry Vegetables

---

## Ingredients

2	#	tofu, pressed and diced
2	cup	spring greens (young mustards, kale, etc.) torn
½	cup	ramps, sliced
1	#	asparagus, sliced
1	cup	morels
½	C.	Young radishes, halved
1 ½	cup	coconut milk
1	each	recipe <b>Green Curry</b> , see below
1/3	cup	soy sauce
2	each	Kaffir lime leaves, soaked for 15 minutes in warm water
½	cup	English Peas, shelled
2	cup	bean sprouts
¼	cup	Thai basil and/or Thai mint
		oil to sauté

- 1) Sear tofu in wok or sauté pan in a little oil. Set aside. Continue with spring greens, ramps, asparagus, and morels cooking each vegetable until barely cooked.
- 2) Add 1 cup coconut milk to hot pan. Heat, stirring constantly, until bubbling and light tan. Add green curry and cook until almost dry.
- 3) Add remaining coconut milk and bring to a boil. Add all cooked vegetables, soy sauce, Kaffir lime leaves, and English peas and cook for one minute. Add bean sprouts and Thai basil. Stir quickly and remove from heat.
- 4) Adjust seasoning with soy. Serve with Jasmine Rice.

## Green Curry

2	knobs	galanga root (about 1")
1	each	Kaffir lime leaf
¼	cup	warm water
½	tbs.	caraway seeds
7	each	green chilis, stems but not seeds removed, finely chopped
1	each	stalk lemon grass, bottom 6 inches only, finely chopped
¼	cup	coriander root, washed and cut finely
¼	cup	minced yellow onion
2	tbs.	chopped garlic
1	tsp.	salt
2-3	each	cardamom pods, crushed

- 1) Soak galanga root and Kaffir lime leaf in warm water for 15 minutes. Drain and discard water. Chop finely.
- 2) Lightly toast caraway seeds in skillet. Add to previous ingredients.
- 3) Combine all ingredients and crush in a mortar until a rough paste. It is possible to use a blender but some water will need to be added.