



## Cook with Me Thai Green Curry with Beef and Aubergine



### Ingredients

Serves 2

4 Tsp Thai green curry paste

Or

1 small green chilli

2 tsp ground Coriander

4 cloves garlic

2cm ginger

Large handful fresh coriander leaf

1 small onion

400ml coconut milk

3 lime leaves

1 stalk lemongrass

1tbsp fish sauce

500g Rump steak (optional)

1 Aubergine

Selection of vegetables (green beans, mange-tout,  
red peppers baby-corn)

1 tbsp sesame or vegetable oil

250g rice

500ml water

### Equipment

Blender ( if making paste)

Wok or saucepan

Frying pan

Measuring spoons

Chopping board

Wooden spoon

Spatular

Microwave proof bowl or  
saucepan for the rice

### Notes.

Simply remove the beef for a  
vegan option. We will make both

[www.growcookenjoy.co.uk](http://www.growcookenjoy.co.uk)

