

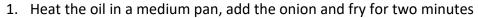
## **Warwick Good Food Society Recipes**

## Thai Green Curry (serves 4)

## Ingredients:

- 1tsp vegetable oil
- 1 red onion, finely chopped
- 4tbsp Thai green curry paste
- 200ml light coconut milk
- 2tbsp fish sauce
- Zest and juice of one lime
- A pack of baby spinach
- 4 pork loin medallions, cut into small chunks
- Rice

## Method:



- 2. Tip in the paste and cook for one minute more
- 3. Pour in the coconut milk, fish sauce, lime zest and juice
- 4. Bring to a simmer, then add the spinach and pork
- 5. Cook for five minutes or until the pork is cooked through, is piping hot and the juice runs clear
- 6. Meanwhile boil the rice
- 7. Serve the curry with rice and enjoy!



