

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:

1. Heat the oil in a medium pan, add the onion and fry for two minutes
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!