

Turban Chopsticks

Thai Green Curry

Thai Green Curry is filled with a burst of Thai flavours, herbs and spices. Fresh lemongrass, basil, coriander, plump chillis and kaffir lime leaves are slow cooked together with a handful of roasted spices, to create this aromatic paste. Use this to make a curry, stir-fry, and marinade for chicken, meat or seafood on the BBQ or eaten as is.

- ✓ Product of Australia 260g
- ✓ No Artificial Preservatives, Colours or Flavours
- ✓ 100% Vegetarian
- ✓ Gluten-Free
- ✓ Dairy-Free
- ✓ Medium Chilli

Dip

- Add to yoghurt or sour cream or just eat as is on some crusty bread or crackers.

Marinade

- Use for chicken, beef, lamb, seafood or tofu skewers.
- Add 1 can of coconut milk (400ml) to one jar of Turban Chopsticks Thai Green Curry, mix together and use half the mix as a marinade and the other half as a sauce served warm.

Curry

Serves: 8 hungry tummies

How to:

1. Heat a saucepan on medium heat. Add 1kg chicken, fish or seafood and sauté for 5-8 minutes, until meat is par-cooked and golden brown.
2. Add 1 jar of Thai Green, 1 cup water, 1 can (400ml) coconut milk and 2 cups of mixed veggies (eggplant, zucchini, potato etc).
3. Bring dish to boil, then simmer for 35-45 minutes, until meat and veggies are cooked. Finish dish with a handful of asian greens. This dish can be cooked over the stove, in the oven or in a slow cooker.

Great served with hot jasmine rice and a side salad.

Easy options

- For tasty finger food add half jar to half kilo of chicken drumsticks or calamari along with a dash of fish sauce. Marinate, then BBQ.
- Use as a condiment on lavosh bread or in a cheese toastie.

Other Recipe Ideas

- Thai Green Chicken Curry
- Thai Green Vegetable Curry
- Thai Style Grilled Calamari
- Thai Green Noodle Stir-fry

