

Turban Chopsticks

Thai Red Curry

Thai Red Curry is a sumptuous, aromatic and spicy paste. Great as a marinade or used in a curry filled with meat, seafood or vegetables, with dashing of coconut milk and bamboo shoots.

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

Dip

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

Marinade

- Use for chicken, duck, beef, lamb, seafood or tofu skewers.
- Add 1 can of coconut milk (400ml) to one jar of Turban Chopsticks Thai Red 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, duck, fish or seafood and sauté for 5-8 minutes, until meat is par-cooked and golden brown.
2. Add 1 jar of Thai Red, 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

- Add ½ jar to ½ kilo of calamari or prawns along with a dash of fish sauce. Marinate, then BBQ for a light summer salad.

Other Recipe Ideas

- Thai Red Fish Curry
- Thai Red Vegetable Curry
- Thai Red BBQ prawns or calamari
- Thai Red Pumpkin Soup

