



RECIPES

Thai Green Curry with Seafood

2 TBSP. extra virgin olive oil, or peanut oil
6 green onions, finely chopped (separate dark green parts)
3 TBSP. cilantro, divided
4 garlic cloves, minced
6 TBSP. Thai green curry paste
1-1/4 cups water
1 14-oz. can unsweetened coconut milk
2 small red Thai chiles or 1 large red jalapeno, minced
zest of 1/2 a lime
1 TBSP. fish sauce (like Nampla or Nuoc Nam)
1 lg. carrot, peeled, thinly sliced diagonally
4 cups thinly sliced bok choy
1/2 lb. medium shrimp, peeled and deveined
1/2 lb. bay scallops
1 lb. black or green mussels, scrubbed and debearded
2 TBSP. fresh basil, minced
2 cups cooked rice

Add oil to a large skillet and sauté white and light green parts of green onions, 1 TBSP. cilantro, and garlic for 3 minutes. Add curry paste and cook for 2 more minutes. Add water, coconut milk, chiles, lime zest, and fish sauce and simmer for 5 minutes. Add carrot, cover and simmer 5 minutes. Layer bok choy, shrimp, scallops, and mussels in the skillet. Cover and simmer until mussels open and seafood and bok choy are cooked about 6 minutes (discard any mussels that do not open). Stir in dark green parts of green onions, remaining 2 TBSP. of cilantro, and basil. Serve hot over rice.