



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Kaffir Lime Leaves

Kaffir lime leaves, commonly used in Thai cooking, are rich in oils so only a couple of leaves are needed to add a fragrant flavour. Keep an eye out for them in your box as they come loose.




Tofu Green Curry with Crispy Basil Oil

A fragrant green curry made with GH produce's native spice mix, lite fried tofu and vegetables simmered in a creamy coconut sauce, served over fluffy basmati rice and garnished with crispy basil leaves.

 30 minutes

 Plant-Based

 4/6 servings

Spice it up!

You can add some sliced or grated ginger, lemongrass or dried chilli to simmer in the curry for extra spice and fragrance. Serve with fresh sliced red or green chilli if desired!

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
	21g/26g	37g/49g	59g/72g
4/6 Person:			

FROM YOUR BOX

	4 PERSON	6 PERSON
BASMATI RICE	300g	300g + 150g
BROCCOLI	1	1
RED CAPSICUM	1	2
FRIED TOFU	2 x 220g	3 x 220g
KAFFIR LIME LEAVES	3	3
GREEN CURRY SPICE	1 sachet	1 sachet
COCONUT MILK	400ml	2 x 400ml
BASIL	1 packet	2 packets
LIME	1	2

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, soy sauce

KEY UTENSILS

large frypan or wok, saucepan, small frypan

NOTES

Use coconut oil to cook this dish for extra fragrance.

Coconut oil or neutral flavoured oil such as grape seed works well for the basil. The leaves will spit a little when frying so stand back or use a splatter screen. Alternatively, stir the basil leaves through the curry at the end if you want to skip this step.



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1. COOK THE RICE

Place **rice** in a saucepan and cover with **600ml water**. Cover with a lid and bring to a boil. Reduce to medium-low heat for 10-15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.

6P - use 900ml water.



2. SAUTÉ THE VEGETABLES

Cut **broccoli** into small florets. Slice **capsicum** and **tofu**. Add to a large frypan or wok over high heat with **oil** (see notes). Cook for 4-5 minutes until slightly charred. Crush and add **kafter lime leaves**.



3. SIMMER THE CURRY

Add **green curry spice**, **coconut milk** and **1/4 cup water**. Reduce heat to medium-high and simmer for 10 minutes until **vegetables** are tender.

6P - add 1 tbsp ground coriander to boost flavour if preferred.



4. CRISP THE BASIL LEAVES

Prepare a plate lined with paper towel. Heat **3 tbsp oil** in a small frypan over medium-high heat (see notes). Pick and add **basil leaves**. Fry for 30 seconds until dark green and crisp. Remove to paper towel using tongs and take pan off heat. Add **basil stems** to **oil** to infuse. Set aside.

6P - use 1/3 cup oil.



5. FINISH AND SERVE

Add **lime zest** and **1/2 lime juice** to curry. Season to taste with **soy sauce**. Wedge remaining **lime**.

Garnish **curry** with **crispy basil leaves** and **oil** (discard stems). Serve with **rice**.

6P - use 1 whole lime zest and juice to season the curry. Wedge remaining lime.

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