

Light Thai Green Curry

2 tsp sunflower oil
200g baby aubergines, quartered
250g mixed veg (asparagus, baby corn, pak choi)
400ml can coconut milk
1-2tsp fish sauce
Juice 1-2 limes

For the Curry Paste

1 Onion, roughly chopped
5 cm piece ginger
3 garlic cloves
2 lemongrass sticks, roughly chopped
1 red & 1 green chilli, roughly chopped
1 tsp coriander
2 tsp fish sauce
2 tsp palm sugar or honey
Large handful of fresh coriander including stalks

To serve

Sticky rice;
2 tbsp toasted coconut
1 red chilli, sliced;
Fresh coriander leaves

Serves 4 ready in 30 minutes

1. Put 1 tsp of the oil in a food processor with all the curry paste ingredients and whizz to a fine paste.
2. Heat the remaining oil in a wok and cook the paste until fragrant. Add the aubergines and coat, then cook for 3-4 mins until starting to soften. Add remaining veg and cook for 2-3 mins.
3. Pour in the coconut milk and bring to the boil. Reduce the heat and simmer the sauce for 5-6 mins. Add fish sauce and fresh lime juice to taste. Serve with sticky rice and topped with toasted coconut, red chilli and coriander leaves