

Garden Curry

Thursday, 26 August 2010 23:31



I made curry for dinner last night and it was awesome. It started in my garden and ended on the table and was super easy to make.



Heat one can of coconut milk and some curry paste (I used two tbsp of green curry paste and a little less than one tbsp of hot red curry paste - just to heat it up a bit - this part is really to taste) on the stove for about five minutes. Add chopped carrots and potatoes and cook for about ten minutes. Add shelled peas and chopped beans and cook another ten minutes or so (until the beans and potatoes are cooked but not so they are getting soggy). Turn off the heat and stir in some fresh, chopped tomatoes. Spoon over rice and eat.



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in the kitchen. I have been thinking of making this for a while now. I think I will try it soon. I have been thinking of making this for a while now. I think I will try it soon.

purple has been seen as a symbol of royalty. They're called 'purple' because they start out dark