

Easy Thai curry

Takes 25 minutes, serves 4 small or 2 large portions, uses a saucepan and blender/processor

INGREDIENTS

1 tin coconut milk (400g)

Paste ingredients:

2 Shallots, peeled and quartered

2 bird's eye chillis, thinly sliced.

1 large bunch coriander (about 70g), including stalks,
roughly chopped

2 garlic cloves

0.5 tablespoons ginger

1 tablespoon fish sauce

1 lime, zest only

Half a lime, juice only

400g tofu, cut into cubes (you can use chicken, fish or
prawns)

200g sweet potato, skin on, cubed.

DIRECTIONS

Put all of the paste ingredients in a blender or food processor and whizz them up into a paste.

Place the coconut milk in a saucepan and heat until it comes to the boil. Reduce the heat to medium, then stir the paste into the coconut milk.

Add the tofu and sweet potato and bring to a simmer for 7 minutes, stirring occasionally.

Serve with plain cooked rice.

