



Yellow curry with rice

Recipe by V-ZUG Ltd.



Preparation
Cooking
time
Portions 4

Yellow curry with jasmine rice – both cooked in the oven at the same time. Tenderly steamed vegetables in a creamy curry sauce in combination with fragrant jasmine rice – an uncomplicated, very colourful and flavoursome dish.

Curry

- 500 ml coconut milk
- 4 tbsp Thai yellow curry paste
- 1 tbsp cornflour
- 1 tsp salt
- 300 g cauliflower, florets
- 150 g pineapple, cut into chunks
- 150 g carrots, cut into about 2 mm thick slices
- 1 pak choi, cut lengthways into about 2 cm wide pieces
- 1 tin of chickpeas (about 240 g, drained net weight), rinsed, drained
- 1 red onion, cut into thin wedges
- 5 cm ginger, finely chopped
- 1 stalk of lemongrass, bruised
- 1 clove of garlic, finely chopped
- ½ bunch of coriander, stalks finely chopped, leaves set aside
- 1 red chilli pepper, in rings

Jasmine rice

- 250 g jasmine rice





275 ml water

1 pinch of salt

1 lime, grated zest and juice

1 red chilli pepper, in rings

