



Yellow Curry Mixed Vegetables & Ginger

Thai coconut milk yellow curry with fresh vegetables and the exotic hint of ginger. Sure to make the rainy days go away....

Thai Away coconut Curry sauces are ALL Natural, made with fragrant fresh Thai herbs and the highest quality coconut milk.

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YELLOW CURRY MIXED VEGETABLES & GINGER

Ingredients:

- 3 cups assorted vegetables, roughly chopped
- 1 ½ vegetable oil
- 1 tbsp fresh ginger, chopped
- 1 tbsp soy sauce
- ¼ tsp cornstarch mixed with 2 tbsp water
- 1 350ML package of Thai Away Yellow Coconut Curry sauce

Instructions:

1. Peel and slice ginger into matchsticks
2. Heat pot of water to boil and blanch vegetables until tender
3. Drain water, add Thai Away Yellow Coconut Curry sauce, fresh ginger, and soy sauce
4. Simmer 2-3 minutes
5. Serve with Thai Jasmine rice on the side