



Summer Thai Curry

INGREDIENTS

- 30 ml oil
- 1 clove garlic, crushed
- 3 cm piece ginger, grated
- 15 ml Thai red curry paste
- 375 ml **Almond Breeze Unsweetened Almond Milk**
- 15 ml fish sauce
- 30 ml soft brown sugar or palm sugar (grated)
- 400 g headless, peeled prawns, cooked
- 4 spring onions, sliced
- 80 g sugar snap or mange tout peas, sliced
- 2 carrots julienned
- Stir fried baby marrow spaghetti or Basmati rice for serving
- Fresh coriander or basil leaves for garnishing
- **Optional:** Basil leaves (deep fried in oil)



INSTRUCTIONS

- Heat the oil and fry the garlic and ginger for 1 minute.
- Add the curry paste, almond milk, fish sauce and brown sugar.
- Cook over medium heat until sauce thickens slightly.
- Add the prawns and cook over medium heat until just cooked.
- Add spring onions, peas and carrots and cook until spinach has just wilted.
- Serve over baby marrow spaghetti or basmati rice and top with coriander and basil leaves (or optional deep fried basil leaves).

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