

## SHOPPING LIST

- 1 Tbsp Thai Curry Paste (see our Thai Curry Paste recipe)
- 4 Kaffir Lime Leaves or 1 Tsp Grated Lime Zest
- 2 Tsp Vegetable Oil
- 1 1/2 lbs Choice Protein
- 3/4 Can Coconut Milk
- 1 Bell Pepper (Julienne)
- 1/2 c Egg Plant
- 2 Sprigs Fresh Basil (for topping)



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## THAI CURRY

SERVES 6

## LETS START COOKING

1. Heat a wok over medium-high heat. Add oil once wok is hot, then add protein.
2. Once protein is seared on both sides add vegetables.
3. Sauté until vegetables are soft and add a tbsp of curry paste. Sauté until fragrant and add Coconut Milk.
4. Bring to a simmer for 4 minutes and serve over rice.



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