

Red Curry Paste

Yield: 1 min
Total Time: 10 min

Recipe from: <https://www.recipeschoose.com/recipes/malaysian-red-curry-paste-recipe>

Ingredients:

- 1/2 tablespoon ground coriander
- 1/2 tablespoon ground cumin
- 1/2 teaspoon black pepper
- 15 dried red chili peppers soaked in water for 15 minutes
- 3 garlic cloves
- 2 kaffir lime leaves soak in water for 15 minutes if using dried
- 1 lemongrass stalk coarsely chopped
- 1 shallot
- 1 1/2 tablespoons chili paste Asian
- 1 tablespoon cilantro stems fresh
- 1 tablespoon galangal fresh grated, could sub fresh ginger

Nutrition:

1. Calories: 290 calories
2. Carbohydrate: 62 grams
3. Fat: 3.5 grams
4. Fiber: 8 grams
5. Protein: 10 grams
6. Sodium: 40 milligrams

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