

Thai Green Curry with Coconut White Rice

Yield: 4 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/thai-indian-mushroom-recipe>

Ingredients:

- 2 green chilies small fresh
- 2 tablespoons lemongrass finely chopped
- 1 tablespoon finely grated lime zest
- 1 tablespoon finely chopped shallots
- 1/2 tablespoon galangal finely chopped fresh or dried, root, highly recommended, optional
- 3 teaspoons cilantro stems finely chopped
- 1 teaspoon finely chopped ginger root
- 2 cloves minced garlic
- 1 1/2 teaspoons toasted cumin seeds
- 1 1/2 teaspoons coriander seeds toasted
- 1 1/2 teaspoons sea salt
- 1 tablespoon coconut oil
- 3 cups coconut milk light canned
- 1 cup water
- 3 kaffir lime leaves julienned
- 1 red chili thinly sliced
- 3 lemongrass 1 inch pieces
- 2 tablespoons diced red onion
- 10 Thai eggplant small fresh
- 2 teaspoons coconut sugar adjust to taste
- 1 1/2 tablespoons fish sauce use soy sauce to taste if vegan, adjust to taste
- 1/4 cup fresh Thai basil
- mushrooms optional
- firm tofu optional
- shrimp optional
- fresh parsley optional
- fresh cilantro optional
- toasted coconut flakes optional
- 1 cup white rice
- 1/2 cup unsweetened flaked coconut
- 1/2 teaspoon sea salt

- 1 lime juice