

PANANG CURRY RECIPE

Paste Ingredients:

- 5 dried red chili peppers, seeded and soaked
- 1 tsp. galangal, sliced
- 1 tsp. lemongrass, thinly sliced
- 1 tsp. coriander
- 1 tsp. cilantro (root or stem), chopped
- 1 tsp. ground cumin
- 1 clove garlic, pressed
- 5 shallots, chopped
- 1 tsp. kaffir lime rind rind
- 12 kaffir lime leaves, chopped
- 1 tsp. sea salt
- 2 tsp. pepper (white or black)
- 1/4 cup peanuts (optional)
- 1 tbsp. shrimp paste (optional)

Other Ingredients:

- 2 cups rice, Jasmine or Basmati
- 2 cans coconut milk (or coconut cream diluted with water)
- 1/2 cup green peas or sugar snap peas
- 3 tbsp. brown sugar
- 2 tbsp. fish sauce (or soy sauce)
- 1.5 tbsp. Panang curry paste
- 4-6 kaffir lime leaves
- Thai sweet basil leaves (for garnish)
- Lime wedge or lime juice (optional)
- Water

SERVINGS: 2-3 PEOPLE

PREP TIME: 15 MINUTES

COOK TIME: 30 MINUTES

TOTAL TIME: 45 MINUTES

