



Sustainable Solano
NURTURING INITIATIVES FOR THE GOOD OF THE WHOLE

Coconut Green Curry with Seasonal Vegetables

Green Curry Paste:

1 whole bunch cilantro (1/2 cup stems chopped and leaves set aside)
3" piece ginger, peeled and sliced
6 garlic cloves, crushed
2 medium shallots, coarsely chopped
1-2 green chiles (jalapeno / serrano), chopped
2 limes, divided
1 T. brown sugar
1 t. ground coriander
Kosher salt, as needed (1t. + extra)
1-2 T. water

Veggies, etc. (adjust quantities to your liking!)

6-8 oz. shiitake mushrooms, stems removed and sliced
1 heaping cup cabbage (any variety), cut into large dice
1 heaping cup pumpkin/winter squash
1 cup green beans, cut into 2" pieces
1 small red bell pepper, sliced
2 T. neutral oil (avocado / safflower / grapeseed, etc.)
1 can (13.5 oz.) coconut milk
About 1 cup water

Garnishes / accompaniments:

8 oz. rice noodles
About 3-4 T. dry-roasted peanuts
Lime wedges
Cilantro leaves

Make curry: Grate zest from 1 lime. Combine cilantro stems, ginger, garlic cloves, shallots, chiles and lime zest in a food processor or blender. Add 1 T. brown sugar, 1 t. ground coriander and a big pinch of kosher salt. Puree, adding 1-2 T. water until a smooth paste forms. Set aside.

Prep veggies as directed above. Heat 2 T. oil in a large saute pan over medium-high heat. Add mushrooms and pumpkin/winter squash. Season with salt. Saute until water releases and then evaporates from mushrooms. Add peppers and green beans and saute a few minutes more. Add reserved curry paste and cook, stirring constantly, until it begins to stick to the pan, about 4 minutes.

Add coconut milk and 1 cup water and deglaze the pan. Season with 1 t. salt and bring to a simmer over medium heat. Add cabbage. Cook, stirring occasionally until flavors come together and curry thickens slightly, 8-10 minutes.

Meanwhile, prepare rice noodles according to package instructions.

Taste curry, season with additional salt if needed. Serve curry over rice or rice noodles, topped with cilantro, peanuts and lime wedges.

Serves 4-6.

Chef's Notes:

This recipe is great year-round! Here are veggies that work well and can be added when in season: bell peppers, green beans, summer squash, bok choy, carrots, broccoli, cabbage, any kind of mushroom, pumpkin/winter squash. Edamame or tofu can be added for extra protein.

Recipe adapted from *Bon Appetit*.

Buy local! Get produce for this recipe from small Solano County farms.

Visit <http://sustainablesolano.org/local-food/> for resources and information.