



# Thai Green Curried Potatoes



## KIM'S HINTS:

You can use any type of potato in this recipe but we prefer red potatoes for this dish because they are less starchy and stand up a little better in a sauce.

This Thai Curried Vegetable dish is authentic and loaded with the unique flavors of most traditional Thai curries. It's chocked full of potatoes and mixed vegetables covered with a creamy flavorful curry sauce. It's such a versatile recipe since you can truly change the veggies making it unique to your taste preferences. This recipe is all about the sauce!

## INGREDIENTS

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| 1 lb. unpeeled red potatoes (3 medium sized potatoes), diced into 2 inch cubes | 1 cup lite coconut milk                           |
| ½ lb. green beans, 2 inch cut  | ½ cup nondairy milk                               |
| 1 onion, diced   | 1 tablespoon maple syrup (or preferred sweetener) |
| 3 garlic cloves, chopped   | 2 teaspoons lime juice                            |
| ¼ cup basil leaves, chopped  | 3 teaspoons cornstarch                            |
| 1 cup peas, fresh or frozen  | ¼ teaspoon red pepper flakes (optional)           |
| 1 carrot, diced  | ½ teaspoon sea salt or to taste                   |
| ¼ cup Thai Green Curry Paste   | 4 cups cooked brown rice                          |

## DIRECTIONS

1. Steam the potatoes and green beans until tender. Drain and set aside.
2. In a separate bowl, whisk the curry paste, coconut milk, nondairy milk, salt, cornstarch, maple syrup, and lime juice until ingredients are thoroughly blended. Set aside.
3. In a large fry pan, sauté the onion and garlic cloves in a small amount of water or vegetable broth. Add the remaining ingredients, potatoes, green beans, and curry mixture simmering over low-medium heat for 12-15 minutes. Serve over brown rice or whole grain pasta.

ENTREES



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SERVES

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