

Thai Green Curry

with Sweet Potato & Jasmine Rice

This flavorful curry gets its vibrant flavor from green curry paste, a staple of Thai cooking that traditionally includes a fragrant combination of fresh green chiles, lemongrass and galangal, a relative of ginger. To balance the paste's spice, we're adding sautéed sweet potato, collard greens and cooling coconut. The flavor of lime ties it all together: its tart juice cuts through the richness of the curry while its zest gives a floral lift to our side of jasmine rice.

Blue Apron Wine Pairings

Clayhouse Malvasia Bianca, 2015
Blue Quail Riesling, 2015



Ingredients

- ¾ Cup Jasmine Rice
- 1 Bunch Collard Greens
- 1 Lime
- 1 Sweet Potato
- 1 Yellow Onion
- 1 Bunch Cilantro

Knick Knacks

- 2 Tablespoons Green Curry Paste
- 1 1-Inch Piece Ginger
- ½ Cup Coconut Milk Powder

Makes: 2 servings

Prep Time: 15 minutes | **Cook Time:** 20–30 minutes



Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/1038

1



Prepare the ingredients:

Wash and dry the fresh produce. Using a peeler, remove the green rind of the lime, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter the lime. Peel and thinly slice the onion. Peel and medium dice the sweet potato. Remove and discard the collard green stems; roughly chop the leaves. Peel and mince the ginger. Pick the cilantro leaves off the stems; discard the stems. In a medium bowl, combine the **coconut milk powder** and **1 cup of water**; whisk until smooth.

2



Cook the rice:

In a small pot, combine the **rice**, a **big pinch of salt** and **1½ cups of water**; heat to boiling on high. Once boiling, cover and reduce the heat to low. Cook 12 to 14 minutes, or until the water has been absorbed and the rice is tender. Remove from heat and fluff the cooked rice with a fork. Stir in the **lime zest**.

3



Cook the vegetables:

While the rice cooks, in a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **onion** and **sweet potato**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened. Add the **collard greens** and **ginger**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the collard greens are slightly wilted.

4



Make the curry:

To the pan, add **as much of the curry paste as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 30 seconds to 1 minute, or until thoroughly combined. Add the **coconut milk powder mixture** (whisking just before adding) and **1 cup of water**. Reduce the heat to medium and simmer, stirring occasionally, 10 to 12 minutes, or until the sweet potato is tender. Turn off the heat and stir in the **juice of 2 lime wedges**; season with salt and pepper to taste.

5



Plate your dish:

Divide the **cooked rice** and **curry** between 2 dishes. Garnish with the **cilantro** and **remaining lime wedges**. Enjoy!