

## Vegetable Green Curry

**Serves six**

- 1 TBS vegetable oil + 1 teaspoon
- 2 scallions – white, light green and dark green chopped
- 4 garlic cloves – minced
- 1 TBS chopped lemon grass
- 1 TBS minced fresh ginger
- 1 small jalapeño pepper – chopped (Optional. Remove seeds and membrane for less heat)
- 1 to 2 TBS green curry paste (more if you want more heat)
- 2 – 14 oz. cans of coconut milk
- 1 cup cubed butternut squash
- 1 small zucchini – chopped
- 1 Japanese eggplant (or half a medium regular one) – chopped
- 1 cup sliced green beans
- 1 small bell pepper – chopped (use any color you want)
- ½ cup shredded carrots
- ½ cup sliced Napa cabbage
- ½ cup bean sprout
- Salt and black pepper to taste

Heat a TBS of oil until very hot. Add the scallions, garlic, ginger and lemon grass. Mix and cook for 2 to 3 minutes stirring occasionally. Add the jalapeño if using. Mix. Add the curry paste and mix. Add the extra oil if too dry.

Add the coconut milk and mix in until all the curry paste has incorporated to the milk. Season with salt and pepper to taste. Bring to a boil, reduce heat and cover the pan. Simmer for 15 minutes.

Add the Napa cabbage and the bean sprouts. Mix in and cook for another 10 minutes. Taste and adjust salt if necessary. Serve with a side of steamed rice if you like.