

Red Playa Curry

Ingredients – (Quantities depend on how many you are cooking for)

Red Thai curry paste.

Fish sauce.

Shrimp paste.

Cherry tomatoes.

Snow peas.

Baby sweetcorn.

A bunch of cilantro.

2 tins of Coconut milk.

Olive oil

Salt

Fresh milled black pepper.

Directions:

1. Heat sauce pan, add oil and Red Thai Paste (quantity depends on how spicy you dare make it), fry for 4 min.
2. Add coconut milk and stir to dilute fried fish paste.
3. Add a table spoon of fish sauce and a teaspoon of shrimp paste. Leave to simmer for 10 min., stirring frequently to prevent sticking to the bottom of saucepan. This will also thicken the sauce.
4. Add the snow peas, corn and tomatoes.
5. Season with salt pepper.
6. Add cilantro, just before serving.

Serve with cooked rice.

Submitted by Yoms