



## **Phad Prik King - Curried stir-fried vegetables with basil**

This is the way Thais use curry in stir-frying – a perfect way to fix a quick vegetable main dish. If this dish is too hot, add a few tablespoons of coconut milk to bring the heat down. Any type of meat will go well with this recipe.

Servings: 6

Preparation: 10 minutes

Cooking time: 5 minutes

### **Ingredients:**

- 2 T. cooking oil
- 2 t. red curry paste
- 2 t. roasted red chili paste
- 1 t. fish sauce
- 3 c. green beans, cut into 1 inch-lengths (or seasonal vegetable e.g. eggplant)
- 2 jalapeño peppers or any fresh pepper, sliced
- 1 T. ginger, thinly sliced
- ¼ c. chicken broth or coconut milk or as needed
- 1 t. sugar
- ½ c. Thai basil, lemon basil or any type of basil

### **Method:**

In a frying pan, heat cooking oil on medium-high heat. Stir-fry red curry paste and roasted red chili paste until fragrant. Stir in fish sauce, green beans or other vegetables, peppers and ginger; cook for one more minute. Add chicken broth or coconut milk, sugar and basil; cook until it comes to a boil.

Serve over steamed jasmine rice.

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