

Mushroom and coriander red curry

Preparation: 12 minutes

Cooking: 12 minutes

Serves: 4

1 tbs peanut oil
185g jar red curry paste concentrate
500g small cup mushrooms, halved
3 green onions, thinly sliced diagonally
1/2 cup chicken stock
1 cup light coconut cream
1 tbs lime juice
2 tbs brown sugar
1 cup coriander sprigs
steamed jasmine rice, to serve
lime wedges, to serve

1. Heat oil in a large saucepan over medium-high heat. Add curry paste and cook, stirring constantly, for 1 minute.
2. Add mushrooms and green onions to pan. Cook, stirring often, for 3 minutes or until softening. Stir in stock and coconut cream. Simmer over medium-low heat for 5 minutes.
3. Stir lime juice and brown sugar into mushroom mixture. Simmer, stirring occasionally, over low heat for 2 minutes. Stir through 1/2 cup coriander.
4. Spoon rice into bowls. Top with curry and remaining coriander. Serve with lime wedges.

