Garlic Scape Green Curry

NIBBLEDISH CONTRIBUTOR

Ingredients

- Big handful garlic scapes (1 c chopped) - Big handful Swiss chard (2 c chopped, including stems and leaves) - oil - soy sauce - fish sauce - 1 teaspoon green curry paste - 1/2 c sliced red cherry tomatoes - 2 good sprigs Italian or Thai basil - 2 small yellow tomatoes

Instructions

It's the garlic scape season here in PA, so we are eating bundles and bundles of them every day. You can use them like green beans, texture-wise, but they have a sweet garlic flavor! Here they make a nice contrast with bitey, chile-hot green curry. 1. Slice the garlic scapes into bite-size lengths, a little longer than an inch, and slice just one into tiny coins instead. 2. Trim the chard and separate the stems from the leaves. Cut the stems like the long scape pieces and set all those aside; chop the leaves roughly and set aside separately. 3. Trim the stem ends off all the tomatoes. Slice the cherry tomatoes into coins, and the yellow tomatoes into quarters. 4. Chop the basil roughly. 5. Heat about a tablespoon of oil in a frying pan at medium heat. Put in the small garlic scape pieces in and fry until they are a little browned. 6. Add the longer scape pieces and chard stems, and let them sit for a minute or two. 7. When they have some little brown patches, stir them up and add the curry paste, soy sauce, and fish sauce. I think you need about a teaspoon of soy and fish sauces together? I like to mix them about half and half, but you can adjust to your taste. 8. Add the chard leaves, cherry tomatoes, and a little bit of water if you dried the chard well. Cover the pan and let them steam for a few minutes, until the leaves are dark green and soft. 9. When the chard is done, stir in the basil. To serve, make a pile of rice in a bowl (I like to use rice flavored with a lot of ginger, or Hainanese chicken rice) and put some stuff on top. Then scatter the yellow tomato pieces on it.