Vegetarian green curry

NIBBLEDISH CONTRIBUTOR

Ingredients

- 300 ml of coconut milk
- 2 cloves of garlic, minced
- 2 table spoons of fish sauce
- 50 grams of texturized vegetable protein (TVP)
- 2 table spoons of green curry
- 1 green chili peper, deseeded and minced
- 1 table spoon of lemon grass, minced
- 3 eggplants, chopped
- handful of basil leaves

Instructions

1. Bring coconut milk to boil, add garlic, fish sauce and TVP, steamer about 15 min.
2. Take out cooked TVP with strainer spoon.
3. Add green curry, green chili, lemon grass and eggplants, steamer about 7 min.
4. Return TVP to the wok, bring back to boil.
5. Serve sprinkle with basil, with brown rice.