

Whole30 Thai Green Vegetable Curry

4 SERVINGS | **HANDS ON TIME: 15 minutes** | **TOTAL TIME: 30 minutes**

Farmhouse Kitchen Green Curry, thawed, stirred well before use
Martinez Farm Okra, washed, stem end trimmed
Braune Farm Banana Peppers, washed, stem and seeds removed
Boggy Creek Farm Potatoes, washed and scrubbed, peeled (optional)
Braune Farm Summer Squash, washed, ends trimmed
Salt and pepper
Olive or coconut oil

NOTE: If you have fish sauce on hand in your pantry, add a 2-3 tsp. to your green curry at the end to round out the savory flavors. If you don't have fish sauce, tamari or coconut aminos works great, too!

STEP 1 Prepare the vegetables. Chop the okra, peppers, and potatoes into 1/2" pieces. Set aside.

STEP 2 Place a saucepan over medium heat. Add 1 tbsp. oil and potatoes. Season with 1/2 tsp. salt and pepper and cook for 5-7 minutes, stirring once or twice, until lightly golden brown. Carefully pour in the green curry. Reduce the heat to low and simmer the curry and potatoes for 15 minutes.

STEP 3 While the potatoes are simmering, create thin ribbons from the summer squash by shaving lengthwise using a vegetable peeler. The thickness of the ribbons may vary depending on the peeler. Alternatively, shave the squash into thin rounds using a sharp knife. Add the squash to a colander and toss with 1 tbsp. salt. Salting the squash will pull out extra moisture and create a more noodle like texture. Set the colander over a bowl to catch liquid and let stand for 10 minutes. Rinse the squash ribbons with water and pat dry.

STEP 4 Add the okra and peppers to the curry and continue to simmer for 7-10 minutes or until the vegetables are tender. Season with salt and pepper to taste.

STEP 5 To serve, add the summer squash noodles to serving bowls. Ladle the vegetables and green curry sauce over the noodles.

Enjoy!