Thai Vegetable Red Curry
From Mia's Kitchen

Prep time: 20 minutes
Cooking time:10 minutes
Total: 30 minutes
Serves: 4 as a main dish or 6 as a side dish

INGREDIENTS:

Garlic, 3 cloves , finely minced
Ginger, 2-inch knob, finely minced
Scallions, 1 bunch, white part cut in 1/4 "pieces
  and green part cut in 2" pieces
Carrots, 2 medium, peeled & sliced on a bias
Broccoli, 2 small heads, cut into florets
Snow peas or Green Beans, small package, stems removed
Mushrooms, Cremini (Baby Bella), 8 oz pkg, sliced
Tofu, 1 pkg, drained, patted dry and cut into 1"squares on all sides.
Fresh Basil, 1 pkg, stems removed
Coconut Milk, 1 can (unsweetened)
Thai Kitchen Red Curry Paste, 1 jar
Coconut Palm Sugar, 2 T
Red Boat brand **Fish Sauce**, 3 T (or if vegan, substitute with1 T salt)
Fresh **Lime**, ½ small
Water, 1 C

METHOD:
1. Cut all Vegetables and Tofu
2. Blanch the Broccoli in salted boiling water for 1 minute, then shock in ice water to retain color and stop cooking. Drain and set aside.
3. Blanch and shock the Snow Peas or Green Beans as above. Drain and set aside
4. In a wok, or high sided skillet, shallow fry the Tofu in a little oil until golden brown, drain on paper towel
5. Pour off oil from frying, leaving 1-2 Tbs in wok or skillet
6. Sauté Garlic, Ginger and white parts of Scallions in remaining oil, until fragrant
7. Add 1 jar of Red Curry Paste and sauté for a minute or two, cooking the curry and allowing flavors to bloom
8. Add 1 C water and stir to dissolve the paste in water. Add 1 can of coconut milk and bring to a simmer
9. Add Fish Sauce & Palm Sugar
10. Taste for seasoning. If you'd like it spicier, you can add red chili flakes to taste
11. Next add Carrots and simmer for a couple of minutes
12. When Carrots begin to soften, add all of the remaining vegetables and tofu. Simmer for a couple of minutes, allowing flavors to come together
13. Add Basil leaves and green parts of Scallions, stir and then add the juice of half a lime. Serve immediately with rice, rice noodles or all by itself