

# Thai Basil Curry ideas

2017 CSA

Fall

December 16<sup>th</sup>

Planet Earth Diversified

- Watercress Box
- Red Sorrel Box
- Thai Basil\*
- Chives
- Parsley
- Cilantro
- Chervil
- Rosemary
- Thyme
- 2 Acorn Squash
- Ginger
- Turmeric

Try a fresh Thai basil curried rice with fresh grated ginger and turmeric, black pepper and a dash of 5 Spice... I



like to use the rice cooker in a similar way to a Crock Pot, not that it takes all day, but is a prepared meal from a single pot.

Layer what you would like in with your rice, maybe onion and peppers, potato and carrot, cashew and raisens and chopped fresh wholesome spices. It is a great way to have leftover (well marinated) curry pot for breakfast, just stir fry with some scrambled

eggs, or how I like it, with a fried egg on top. Garnish with a flourish of the Thai basil and, voila! Beautiful, nutritious and delicious!

To your health and your pleasure, always, leslie

