Green Curry with Dumplings



Comfort food with a coconut clause. Read the fine rice.

Serves 4 · Prep: 35 minutes · Difficulty: 4/5

The good stuff.

Ingredients

For Green Vegan Dumplings

- 1.5 cups (approx. 6 oz) Green Garden Delight meat
- 2 tbsp cornstarch or tapioca starch
- 1 tbsp soy sauce or tamari
- 1/2 tsp sesame oil

For Green Curry

- 1 tbsp coconut oil or vegetable oil
- 2-3 tbsp green curry paste (vegan)
- 1 can (13.5 oz) full-fat coconut milk
- 1/2 cup vegetable broth
- 1 tbsp soy sauce or tamari
- 1/2 lime, juiced
- 1 tbsp maple syrup or brown sugar
- Salt to taste
- 1/2 cup sliced bamboo shoots (canned, drained)
- Fresh basil leaves for garnish
- 1 cup fresh snap peas
- 2 cups cooked jasmine rice, for serving

Cook with Green Garden Delight.
Made in Bolivia. Big veggie energy.

Apron on. Let's cook.

1. Combine Green Garden Delight meat, starches, soy sauce or tamari, and sesame oil. Mix well.
2. Roll into small (1-inch) balls. Place on parchment paper.
3. Heat oil in a large pot. Sauté green curry paste 1–2 minutes.
4. Add coconut milk and broth, whisk to combine. Bring to a gentle simmer. Stir in soy sauce or tamari and maple syrup or brown sugar.
5. Add dumplings and bamboo shoots to simmering curry. Cook 8–10 minutes. Add snap peas for the last 2–3 minutes.
6. Remove from heat. Stir in lime juice. Serve over jasmine rice, garnish with basil.

The chef's two cents.



The distinctive green color of Thai green curry comes from green chilies, kaffir lime zest, and sometimes fresh coriander, not just the vegetables in the dish.

Peace. Love. Seconds, please.

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