

THAI GREEN CURRY WITH MINDFUL CHIK'N, EGGPLANT, AND MUSHROOMS

Yield: 8 Portions

Ingredients	Amounts
<i>Curry Sauce</i>	
Coconut milk, cream separated	3 cups
Green curry paste, vegan	5 Tbsp., divided
Garlic clove, minced	1 Tbsp.
Ginger, minced	2 tsp.
Lemongrass, minced	1 Tbsp.
Vegetable stock	2 cup
Soy sauce or Maggi sauce	as needed
Makrut lime leaves, stems removed, julienne	3 ea.
Canola oil	1 Tbsp.
Mindful Chik'n	8 oz.
Thai eggplants, cut in 1/8 or 1" pieces	4 oz.
Mushrooms, quartered	4 oz.
Basil leaves	1/2 cup
Cilantro leaves	1/2 cup
Salt	as needed
Lime juice	as needed
Palm or coconut sugar	as needed
Cilantro leaves	as needed
Brown jasmine rice, steamed	as needed

Method

1. In a large pot, heat about a 1/2 cup of the thick coconut cream from the top of a can of coconut milk over medium to high heat. Reduce until oil begins to separate or the cream looks thick and bubbly. Add the 4 tablespoons of curry paste, garlic, ginger and lemongrass. Fry in the cream for a few minutes until aromatic.
2. Pour in the remaining coconut milk, vegetable stock, and lime leaves. Bring to a simmer. Season with soy sauce, salt and pepper.
3. Heat a sauté pan over medium heat. Add the oil and Mindful Chik'n. Sauté for 1 minute. Add the remaining curry paste and cook for 1 minute. Add Mindful Chik'n to curry sauce.
4. Add the eggplants and mushrooms to the curry sauce. Bring to a simmer. Cook until the vegetables are tender, approximately 4 -5 minutes. Adjust seasoning with salt, lime and palm sugar as needed.
5. Stir in the basil and cilantro until it wilts. Remove from heat and serve hot with brown rice, and an additional garnish of cilantro.

Note: The intensity of curry pastes will vary from brand to brand.