

Massaman Curry

In your hot wok add:

- 1 T olive oil
- 1 T shredded carrots
- 1 T chopped onion
- 1 T chopped tomatoes
- ½ t red chili paste
- 1 t curry powder (for Penang curry use cumin powder instead)

Fry until fragrant, if necessary adding water to prevent sticking. Next add:

- 3 T water
- 6 T coconut milk

Cook to thicken. Then add and mix well:

- 1 T mixed soy
- 2 t sugar
- 1 small hand veggies
- 1 T prepared tofu

Add the following; serve with roasted nuts and additional coconut milk

- 2 T coconut milk
- 1 t limejuice

