



Green Seafood Stir Fry

Made with Life's Good Green Curry Paste

- 2 - 3 tbsp Life's Good Green Curry Paste
- 300g to 500g combination of green prawns & scallops
- 5 Stalks broccolini sliced diagonally into 3 cm pieces
- 100 g snow peas cut into 2 cm pieces
- 1/4 cup coconut milk
- 3 double kaffir lime leaves finely shredded
- 1/4 cup thai basil leaves
- 1/4 cup coriander leaves
- 100 g bean shoots
- Fish sauce to taste

Heat wok or heavy based fry pan and fry off Life's Good Green Curry Paste for approx 2 to 3 minutes until fragrant. Add seafood and broccolini and stir fry for 5 minutes until completely coated in paste. Add coconut cream and kaffir lime leaves and cook for a further 5 minutes, gently stirring continuously. Just prior to serving add bean shoots, coriander and Thai basil. Season with a splash of fish sauce. Serve immediately on a bed of rice or noodles.

Serves 4 adults.

Enjoy!





Life's Good
all natural authentic curry pastes

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