



# Dunklee's Red Curry Rookie Run

From: Mike Dunklee

Prep Time: 30 min

Serves: 10+

Cook Time: 60 min

## Instructions

- 1) In a large pot, add 1 tbsp olive oil. Add the white part of the green onions, garlic, ginger and a pinch and salt.
- 2) Cook for 3-5 minutes.
- 3) Add the Thai red curry paste, soy sauce, rice wine vinegar, and sriracha. Mix to combine. Add the carrots and broccoli and mix to combine.
- 4) Add the tofu, chickpeas, coconut milk and water. You might need less water than 4 cups, so start with 2 cups, you just want enough liquid so that all the vegetables are slightly covered.
- 5) Increase the heat and bring a boil.
- 6) Lower the heat and simmer until the carrots and fully cooked. Stir, taste and adjust seasoning.
- 7) Serve up and top with the green part of your green onions.

## Ingredients

- 1 bunch of green onions, whites and green, sliced, separated
- 4 garlic cloves, minced
- 2 tsp ginger, minced
- 1 can of Thai red curry paste
- 2 tsp soy sauce
- 2 tbsp rice wine vinegar
- 2 tbsp sriracha
- 3 carrots, diced
- 1 head of broccoli, diced
- 1 brick extra firm tofu, diced
- 2 cans of chickpeas, drained and rinsed
- 2 cans coconut milk
- 2 - 4 cups of water

## Notes

