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**Typ:** Gemüse

**Quelle:** Curry Bible, S. 154

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**Bemerkungen:** This eye-catching mixture of green shoots and leaves should be cooked quickly to retain the varied textures of the ingredients.

Statt Pak Choi und "Chinese Leaves" habe ich Chinakohl genommen, in ca. 2 cm dicke Streifen geschnitten. Der Curry-Paste habe ich noch eine zerdrückte Knoblauchzehe hinzugefügt. Mit der roten Curry-Paste vorsicht! Wird sonst zu scharf. Eher mit mildem Curry-Pulver verdünnen.

Schnelles Essen und wirkungsvoll.

**Zutaten:** Für 4 Personen

2 tbsp groundnut or vegetable oil  
2 onions, thinly sliced  
1 bunch of fine asparagus spears  
400 mL coconut milk  
2 tbsp Thai red curry paste  
3 fresh kaffir lime leaves  
225 g baby spinach leaves  
2 heads pak choi, chopped  
1 small head Chinese leaves, shredded  
Handvoll Zuckererbsen (Option)  
handful of fresh coriander, chopped  
cooked rice, to serve

**Rezept:** Heat the oil in a preheated wok, add the onions and asparagus (and sweet peas, optional) and stir-fry over a medium-high heat for 1-2 minutes.

Add the coconut milk, curry paste and lime leaves and bring gently to a boil, stirring occasionally. Add the spinach, pak choi and Chinese leaves, and cook, stirring, for 2-3 minutes, until wilted (zusammengefallen). Add the coriander and stir well. Serve immediately with rice.

#### COOK'S TIP

For non-vegetarians, scatter some shredded or diced cooked chicken or cooked peeled prawns over the cooked rice to accompany the curry.