

# Thai Yellow Curry with Baby Spinach and Red Pepper

*Serves 6*

*Prep and cook time: 30 minutes*

- 2 T peanut or vegetable oil
- 1 cup minced white onion
- 1 T minced garlic
- 1 T minced ginger
- 1 tsp minced hot chili or red pepper flakes
- 1 T curry powder, or to taste
- 1 cup coconut milk (canned or fresh)
- 1 cup fresh baby spinach (or frozen)
- 1 cup diced red pepper
- Salt and freshly ground black pepper
- 2 T fish sauce (nam pla) or to taste
- 1/4 cup minced mint leaves (or cilantro)
- 4-6 cups cooked white or sticky rice
- Optional: 1-2 pounds peeled shrimp or firm tofu



1. Heat oil to medium in deep skillet and add onion, garlic, ginger, and chilies and cook stirring frequently. When mixture is tender and pasty, add curry powder and simmer another minute while stirring.
2. Add coconut milk to pan and raise heat to medium-high and stir occasionally until mixture is near dry. Add baby spinach, red pepper, salt, and black pepper and stir frequently. If opting to add shrimp or tofu, include and continue stirring until cooked throughly.
3. Add fish sauce (to taste) and simmer another minute. Garnish with mint leaves and serve with white or sticky rice.
4. Serve warm and enjoy with Fairsing Vineyard Rosé of Pinot noir.