Simple Green Curry
Serves 3

- One cup basmati or white rice
- 1 tablespoon butter or oil
- One medium onion or ½ very large onion
- ¼ cup green curry paste
- 1 red bell pepper
- One cup of chopped carrot
- protein, if desired (4 chicken thighs or one block of tofu)
- One can of light coconut milk

- Cook rice according to instructions on rice cooker / package.
- Chop onion VERY thin
- Chop pepper and carrot, if not pre-cut.
- Dice protein, if adding
- Let butter or oil foam and cook onion slowly on low-med heat until brown and translucent.
- Stir in curry paste and salt. Add chicken if using chicken.
- Add coconut milk and let boil.
- Add peppers and carrots, let boil until vegetables are tender and curry is thick. Add tofu now, if adding tofu - cook until tofu is warmed through.
- Plate and serve!

Coconut Rice Pudding

- ½ cup of short-grain white rice (like sushi rice)
- 6oz / half a can of coconut cream
- 1 cup of milk (I use oat milk)
- ¼ cup brown sugar
- ½ teaspoon nutmeg
- Your choice of toppings - frozen fruit, nuts, maple syrup or spices - Be creative!

- Add everything, aside from ½ cup of oat milk, to a rice cooker or pot. Cook until all moisture is absorbed and grains of rice are very soft. Add to a bowl and fold in the remaining milk. Let sit for 10 minutes. Serve with toppings!

Coconut Shrimp on Rice Noodles
Serves 3

- Wide rice noodles
- One medium onion or ½ very large onion
- 3 cloves of garlic
- One tablespoon of butter or oil
- ½ can or 6oz of full fat coconut milk
- 12 deveined, frozen Shrimp with shell
- 1 lime
- A handful of cilantro
- Optional - crushed chili flakes

- Boil salted water for rice noodles - cook according to instructions on box.
- Slice onion, mince garlic, zest lime. Set aside, separated.
- Let butter foam on medium heat in a large, deep pan.
- Add onions and turn heat down to low. Stir occasionally until light brown and transparent. Then add garlic and stir until fragrant. Add a large pinch of salt.
- Add coconut milk and shrimp.
- Cover and cook until shrimp is opaque and pink.
- Add juice from half the lime, fold in drained rice noodles.
- Top each bowl with cilantro, lime zest, and chili flakes (optional).