

Thai Green Curry Pasta

Rose Product used: Pork Tenderloin



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Ingredients for Thai Green Curry Sauce:

- 16 oz. coconut milk
- 1/4 cup small diced onion
- 2 tbs vegetable oil
- 1 tbs chopped garlic
- 1 tbs lemongrass* softened in water,
drained & chopped
- 1/4 cup white sugar
- 1/4 cup fish sauce*
- 2 oz. green curry paste*
- 2 cup half and half
- 1 cup baby spinach
- 1 cup fresh cilantro
- 2 each kaiffer lime leaf*
(substitute zest of lime and a bay leaf)

*available in asian markets

To make the sauce:

Heat sauce pan on medium heat for 3 minutes.
Add the oil, onions, garlic, lemongrass and
green curry paste.

Cook for 1-2 minutes. Add the sugar, fish sauce
and coconut milk. Bring to a boil and then
reduce to a simmer. Combine half and half,
cilantro, kaiffer lime leaf and spinach in a
blender, cold. Puree until smooth. Pour mixture
into pot and cook for 15 minutes at a low to
medium simmer. Strain through a fine mesh
strainer. Reserve warm when ready to use
immediately or cool down and reserve until
later date.

Ingredients:

- 1/4 cup julienne white onions
- 1/2 lbs Rose pork tenderloin
(1/4 inch thick x 3/4 inch long strips)
- 1 cup blanched broccoli florets
- 1/2 cup julienne red bell peppers
- 1/2 cup stripped and blanched snow peas
- 1/4 cup basil leaves
- 3/4 lb asian style pasta cooked according
to package directions.

Thai Green Curry Pasta (con't)



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To assemble the dish:

Bring curry sauce to a boil. Add onions and
cook about 5 minutes until wilted. Add pork
strips and cook until done (about 5-7 minutes.)
Add broccoli, red bell peppers, snow peas and
bring to a simmer. Remove from heat, stir in
basil and pasta Arrange in pasta bowl and
serve hot.

