

# Vegan Thai Curry Vegetables

By Elaine Louie | **YIELD 4 servings** | **TIME 1 hour**

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## INGREDIENTS

**One 13 1/2-ounce can coconut milk (do not shake can)**  
**1/2 cup vegetable stock**  
**4 teaspoons soy sauce**  
**4 teaspoons palm sugar or brown sugar**  
**6 tablespoons Thai green curry paste, like Thai Taste, Maesri, and Thai Kitchen, none of which have shrimp or fish paste**  
**1/2 cup diced (1/2 inch) onion**  
**2/3 cup diced (1/2 inch) red bell pepper**  
**2/3 cup diced (1/2 inch) zucchini or other summer squash**  
**2/3 cup diced (1/2 inch) peeled sweet potato**  
**2/3 cup sliced bamboo shoots, rinsed and drained**  
**1 cup green beans, trimmed and cut into 1 1/2 inch lengths**  
**2/3 cup diced (1/2 inch) Asian eggplant**  
**1 lime**  
**8 large basil leaves, cut into thin chiffonade**

## PREPARATION

### Step 1

Open the can of coconut milk without shaking it. Spoon 6 tablespoons of the coconut cream from the top of the can into a medium saucepan. Pour remaining contents of can into a medium bowl, and mix well. In a medium bowl, combine vegetable stock, soy sauce, and palm or brown sugar. Stir until the sugar is dissolved.

### Step 2

Place saucepan of coconut cream over medium-high heat until it begins to bubble. Add curry paste and reduce heat to medium-low. Stir constantly until very fragrant, about 3 minutes; adjust heat as needed to prevent burning. Add onion, red pepper, zucchini, sweet potato, bamboo shoots, green beans, and eggplant. Stir until vegetables are hot, 2-3 minutes. Stir in coconut milk, bring the mixture to a boil, and reduce heat to low. Simmer, uncovered, until the vegetables are tender, about 10 minutes.

### Step 3

Add the soy sauce mixture and a generous squeeze of fresh lime juice to taste; you may use the juice of an entire lime. Stir and mix well. Add up to 1/4 cup water if the curry seems too thick.

### Step 4

To serve, place the curry in a warm serving bowl and garnish with the basil chiffonade. If desired, serve over jasmine rice.

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## PRIVATE NOTES

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