

## INGREDIENTS

1 pack Garden Gourmet Vegetarian Meatballs  
4 tsp green curry paste  
400 ml coconut milk  
2 leeks, cut into rings  
Rice, optional

 2 SERVINGS

 20 MIN

 EASY

Prepare this easy leek curry made with our Garden Gourmet Vegetarian Balls. Try this quick, gentle, and creamy dinner full of taste today!

## PREPARATION

### 1. Simmer leek rings

Cut the leeks into rings and let them simmer for 10 minutes on low heat.

### 2. Mix coconut milk and green curry paste

Gently mix in the coconut milk and green curry paste.

### 3. Combine the fried vegetarian balls with the leek

Fry the Garden Gourmet vegetarian balls following the instructions on the pack and add them to the cooked leek.

### 4. Simmer, serve with rice, and savor the flavors!

Simmer for a few minutes over low heat and serve immediately. This dish can also be served with rice.

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