

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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