

RED CURRY SOUP WITH CHARGRILLED PIECES

INGREDIENTS

1 pack Garden Gourmet Chargrilled Pieces
150 g rice
3 red bell peppers
400 ml coconut milk
3 tsp red curry paste
coriander

 2 SERVINGS

 20 MIN

 EASY

Try this easy vegetarian recipe, ready in 20 minutes! Made with red curry, coconut milk, peppers and our Garden Gourmet Chargrilled Pieces, rich in protein and flavors.

PREPARATION

1. Cook the rice and fry chargrilled pieces and veggies

Cook the rice following the instructions on the package. Cut the pepper into strips and fry them for 5 minutes over low heat, together with the chargrilled pieces.

2. Simmer the ingredients in curry sauce

Add the grilled Chargrilled Pieces, coconut milk and red curry paste and let cook for about 10 minutes.

3. Serve with rice and enjoy!

Spread over the plates and finish with the cilantro and serve with the rice on the side.

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