

Thai curry and sticky jasmine rice cooking instructions

- Place the curry, in its bag in a sauce pan and allow to defrost
- Once defrosted, pour the curry into the saucepan and place on a medium heat
- Thai curry is meant to be quite runny (more like a soup) so add about 125ml of water per portion
- Bring the curry to the boil to completely heat through
- (If you want more vegetables you can now add any additional ones - such as spinach, broccoli, snap peas - whatever you might have at the back of your fridge)
- Place the rice in a microwave-safe bowl and sprinkle a tablespoon or two of water over the top. Cover the bowl, then microwave in 1-minute bursts until warmed through. Once warm fluff it up with a fork - it is sticky but the grains should separate
- Enjoy!

Serving suggestion:

Sprinkle over some sliced spring onion or stir through some basil.