

# A twist on tradition

Celebrate Chinese New Year with a touch of Thai, and impress family and friends with this simple and delicious recipe.

## Thai green curry

SERVES 12 PREP 15MIN COOK 40MIN

- 300g chicken breast, sliced
- 2½ tablespoons peanut oil
- 2 tablespoons Valcom Green Curry Paste
- 3 red chillies, chopped
- 3 green onions (scallions), sliced
- ½ cup (80ml) Squid Fish Sauce
- ½ cup (80ml) lime juice
- 1 tablespoon brown sugar
- ¼ cup coriander (cilantro) leaves

- 1 Place the rice noodles in a heatproof bowl and cover with boiling water. Allow to soak until softened. Drain and rinse with cold water.
- 2 Add 2 teaspoons of the oil and toss to coat. Heat 1 tablespoon of oil in a wok or deep frying pan over high heat. Add the eggs, swirl around and cook until just set. Remove and set aside.
- 3 Add the remaining oil and the shrimp paste to the wok and cook for 1 minute or until fragrant. Add the chilli and chicken and cook for 3 minutes. Add the noodles, green onions, fish sauce, lime juice and sugar and cook for 3 minutes.
- 4 Toss through the beansprouts, coriander and garlic chives and serve immediately sprinkled with the peanuts.

### TRY IT WITH...

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## Don't forget dessert

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**Banners and Lines**

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## Recipe Name

**SERVES 12 PREP 15MIN COOK 40MIN**

**Moro Extra Light Olive Oil Spray**

**2 large ripe bananas, peeled**

**2 eggs**

**1/3 cup Moro Selección Hojiblanca Extra Virgin Olive Oil**

**1 cup dark brown sugar**

**2/3 cup dried cranberries**

**1 ½ cups self-raising flour**

**2 teaspoons mixed spice**

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## TIPS & TRICKS

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## TRY IT WITH...

A Rocket, avocado and shaved fennel salad makes a crisp contrast to the tender pork filling.



*Shopping Reminder!*