

## Columbia's Comfort Recipes for Quarantine

# Dharini's Thai Green Curry

This vegetarian & vegan friendly recipe serves four. You can view a video of how to make the recipe [here](#).

### Ingredients

- 2 tsp sesame oil
- 1 cup broccoli
- 10 baby carrots, sliced vertically
- 1 red pepper, sliced into thin strips
- 3 Thai chilis
- 1 cup bok choy, chopped
- 1 cup button mushrooms, sliced
- 1 cup cooked baby corn, sliced
- 2 cans coconut milk
- 4 tbsp Thai green curry paste
- 1/2 block medium firm tofu

### Directions

- Heat 1 tsp of sesame oil in a pan on medium heat
- Add all the veggies and stir fry for 6-7 mins
- In another saucepan on low heat, whisk together coconut milk along with Thai green curry paste
- Pour the whisked mixture over the veggies
- Add medium firm tofu and let it simmer for 10 mins.
- Serve with quinoa or rice!



### From the Chef

“This dish is a family favorite! I learned how to make it from my mom who cooks the most delicious Thai curries! I remember the initial months of quarantine when I had to study for finals, submit assignments and finish up my Master’s Thesis for Columbia - just so much to do! I’d make a big batch of green curry for the week in order to save time but I’d never get bored of eating it! It’s one of those timeless ‘warm feeling’ dishes ♥”

– Dharini Srinivasan, Columbia alumna  
*@dharzthevegetarian, Instagram*

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