



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

Thai Yellow Curry with Mixed Greens

Hero ingredient: Collard Greens & Kale

Ingredients

- 1 bunch of Collard Greens, blanched and sliced
- 1 handful of Kale, diced and blanched
- 7-8 Garlic Cloves
- 1/3 c Chestnut Mushrooms, sliced
- 1 13.5oz can of Coconut Milk
- ½ c Split Peas, re-hydrated overnight
- 2 small Red Bell Peppers, diced
- 2-4 Thai Chilies, sliced
- Salt to taste
- Curry Powder to taste
- Tamarind paste to taste
- Canola Oil

Directions

The night before, measure ½ c of split peas, and let it soak overnight in the fridge.

Collard Greens: Remove the stems by folding the leaves in half and cutting out the center stem. Wash them in cold water and put to the side. In a large pot, boil just enough water to cover your greens. While waiting for it to boil you'll get a separate bowl and fill it halfway with water and ice. Once the pot of water is boiling, you'll place your greens in and set a timer for 3 minutes. After 3 minutes you'll remove the greens and place it in your ice bath for another 3 minutes. Remove from the ice bath and let it dry either on a towel or on a grate with a pan underneath. Cut the collard greens by layering the leaves on top of each other, rolling them into

Kale: Remove the stems by folding the leaves in half and cutting out the center stem. Before washing you'll cut the kale into squares or rip the leaves to your preferred size. Wash your kale in cold water, and put to the side. Similar to the collard greens, you'll boil water and prepare an ice bath. For kale you'll let the greens boil for roughly 2 minutes, then let it sit in the ice bath for 2 minutes. After that time you'll let it dry with your collard greens.

Start with a deep pan or cast iron and put just enough canola oil to cover the bottom of your pan. Add your minced garlic and let it cook for about one minute or until fragrant. Add your 2/3 c of yellow curry paste and let it cook for another 3-4 minutes, you're looking not just for aroma, but to cook out some of the slight bitterness from the base. Once everything is aromatic, you'll add your coconut milk and mix with a spatula until everything's fully incorporated. Add your 1/3 c chestnut mushrooms, 1/2 c split peas, blanched kale and collard greens and red peppers. Let it cook for 5-15 minutes, and season with salt, curry powder and tamarind paste to your preference. Serve with by itself, with rice or flatbread, or with sauteed vegetables.

Yellow Curry Paste

Hero ingredient: Peppers & Turmeric

Ingredients

- 15-20 Dried Red Chilies, re-hydrated
- 7-10 Thai Chilies, diced
- 6 Shallots, peeled and diced
- 20 Garlic Cloves
- 5 lemongrass stems
- 1/3 c Turmeric, peeled and grated
- 1/2 c Galangal, peeled and grated
- 1/4 c Ginger, peeled and diced
- 1/2 c White Miso
- 2/3 c Fermented Bean Paste
- 1 tbsp Cumin, whole
- 1 tbsp Coriander, whole
- 1 tsp Green Cardamom, whole
- 1 tsp White Pepper, whole
- 1 stick of Cinnamon
- 4 Kaffir (Makrut) Lime Leaves
- Salt to taste
- Coconut Amino Acids to taste

Directions

Soak dried chilies in warm water for 15 minutes until softened. De-stem thai chilies and roughly dice them. Peel the outer layer of the lemon grass, and then cut the base (stem) into slices.

Wash the galangal and turmeric and remove their outer skin using a spoon, knife, or vegetable

peeler. Be careful when peeling the galangal, because it's quite hard to cut through. Wear gloves when handling the turmeric, because it will stain your hands. Once both are peeled, cut into rough chunks and grate. Peel the skin of the ginger and dice them roughly. Toast the Coriander, Cumin, White Pepper, Green Cardamom, and Cinnamon in a pan until aromatic. Blend in a spice grinder along with the Makrut Lime leaves until they're a powder. Take all of your ingredients and blend until you have a chunky paste. Adjust by adding seasonings like salt or coconut amino acids to taste.