



bit spicy

Thai Egg, Pea & Peanut curry



This is a very rich dish, with the coconut and peanuts offset by a generous squeeze of lime. We used our own [Red Thai paste](#), but feel free to use your own, or even a bought one! Try serving this with another, lighter Thai dish such as [Thai chicken with basil](#), and a tangy side dish such as our [green mango salad](#). serves 4-6

- 2 tbsp red Thai paste
 - 1 tbsp paprika
 - 2 tbsp fish sauce
 - 2 tbsp wholenut peanut butter
 - 2 cans coconut milk
 - 250g frozen peas
 - lime juice, to taste
 - handful unroasted peanuts, roughly chopped
 - chopped fresh coriander to garnish
 - 8 hard-boiled eggs, quartered
1. Heat a wide pan or wok and add the curry paste (no extra oil is needed), frying until fragrant.



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2. Add the paprika, fish sauce, peanut butter and a can and a half of the coconut milk, and bring to the boil. Simmer for about 20 minutes. If the sauce is really thick (this will depend a lot on the brand of coconut milk you are using), add the rest of the milk.
3. About 10 minutes before serving, stir in the peas.
4. When you are ready to eat, stir in the peanuts and coriander, and place the eggs on top. Serve with rice, and a generous squeeze of lime juice.