

Red Cambodian Curry

Swick

Makes 4 servings | Active Time: 25 minutes | Total Time: 45 minutes

Step 1: Making the Dish

- FOR THE RED KROEUNG PASTE: To make the kroeung (lemongrass paste), soak the red chilis in 1 cup or more hot water (enough to cover chilis) for 10 minutes. Drain, reserving 3/4 cup of the soaking liquid.
 - 6 large dried red chilis
 - 2 lemongrass stalks, thinly sliced
 - 4 garlic cloves, minced
 - 2 inches galangal root, finely minced
 - 4 shallots, chopped
 - 2 makrut lime leaves, stemmed and julienned
 - 1 tablespoon chopped ginger
 - 1 tablespoon finely minced fresh turmeric
 - 1 bird's eye chili
 - 1/4 teaspoon salt
 - FOR THE CURRY:
 - 1 1/2 tablespoons olive oil
 - 3 to 5 tablespoons red kroeung paste, to taste
 - 3/4 cup unsweetened coconut milk, divided
 - 1/2 large onion, roughly chopped
 - 4 Chinese long beans, cut into 2-inch pieces
 - 1 small eggplant, cut into 2-inch pieces
 - 1 small white potato, peeled and cut into 2-inch pieces
 - 1 small sweet potato, peeled and cut into 2-inch pieces
 - 1 to 1 1/2 tablespoons vegan fish sauce
 - 1 tablespoon palm sugar
 - 1/2 teaspoon sea salt
 - 2 cups water
- In a blender or food processor, combine the rehydrated chilis and their reserved soaking liquid with the rest of the kroeung ingredients. Process to a smooth paste. Store the excess in the freezer for later use.
- To make the curry, in a stockpot over medium heat, heat the oil. Add the red kroeung paste and cook, stirring, for 1 minute. Add 1/2 cup of the coconut milk and cook, stirring, for 2 minutes.
- Add the onion, beans, eggplant, white potato, and sweet potato, and stir to combine.
- Add the remaining 1/4 cup of coconut milk, fish sauce, sugar, salt, and water. Increase the heat to bring the mixture to a boil, then decrease it to medium-low and simmer for 20 to 25 minutes, until the vegetables are soft.
- Serve with French sourdough bread, rice, or noodles.