

Stir-fried Brussels sprouts with green curry

Serves 4

Ingredients

- **300 g** Brussels sprouts, trimmed
- **1 tbsp** green curry paste
- **1 tbsp** olive oil
- **100 ml** cream
- **100 ml** water, if needed
- **1 tbsp** butter
- Salt, to taste

Method

1. Trim and halve the Brussels sprouts.
2. Heat the olive oil in a wok and briefly fry the curry paste until fragrant. Add the sprouts and stir-fry briefly.
3. Add the cream and a little water if needed. Cook until the sprouts are tender but still have a bite, tossing occasionally.
4. Stir the butter into the sauce, season with salt and serve as a side dish.

EQUIPMENT

Wok, knife and chopping board.