

Thai Red Curry

Ingredients:

- 1 cup jasmine rice, rinsed
- 1 tablespoon olive oil
- 1 small white onion, chopped
- Pinch of salt, more to taste
- 1 tablespoon finely grated fresh ginger
- 2 cloves garlic, minced
- 1 red bell pepper, julienned
- 1 yellow, orange bell pepper, julienned
- 3 carrots, peeled julienned
- 2 tablespoons Thai red curry paste
- 1 can (14 ounces) regular coconut milk
- ½ cup water
- 1 ½ cups packed spinach
- 1 tablespoon brown sugar
- 1 tablespoon soy sauce
- 2 teaspoons fresh lime juice
- Handful of chopped fresh basil or cilantro

