Fresh Spring Rolls with Peanut Sauce and Red Curry with Vegetables and Tofu or Chicken

Produce

Bell peppers

Carrots

Garnet yam

Green beans

**(you will need a total of 2 cups of any vegetables from the above list)**

1 tbles Fresh galangal (if you cannot find, use fresh ginger)

Makrut lime leaves (or you can use zest from 1 lime)

1 bunch thai basil (or you can use cilantro) do not use italian basil

2 serrano chilis

1 lime

3 fresh garlic cloves

1 tsp fresh ginger (for peanut sauce)

1 bunch red lettuce

1 english cucumber

1 cup carrots

1 cup bean sprouts

1 bunch fresh mint

Refrigerated

1 box Hodo thai curry tofu nuggets or 14 oz extra firm tofu (if not using chicken)

Poultry

1 lb boneless skinless chicken breast or thighs (if not using tofu)

Pantry

1 tbles Olive oil or neutral oil

4 tbles thai kitchen red curry paste

2 ½ cups coconut milk (in a can – use whole not lite)

2 tlbes fish sauce

2 tbles + 2 tsp brown sugar

1 cup jasmine rice

½ cup smooth peanut butter

2 tbles soy sauce

1 tbles unseasoned rice vinegar

1 tsp sriracha

6 rice paper rounds

1 package thai kitchen thin rice noodles