This classic Thai curry is sure to please everyone in your house. By controlling the heat when you add the yellow curry paste, you can set this curry from fragrant to full of spice. It’s up to you!
COOK THE RICE
In a medium saucepan, bring the water to the boil. Add the jasmine rice, stir, cover with a lid and reduce the heat to low. Cook for 12 minutes, then remove the pan from the heat and set aside, covered, for 10-15 minutes, or until the rice is tender and all the water has absorbed. TIP: The rice will finish cooking in its own steam so don’t peek!

GET PREPPED
While the rice is cooking, thinly slice the brown onion. Cut the courgette into 1cm chunks. Finely grate the ginger. Cut the peeled pumpkin into 2cm chunks.

START THE CURRY
In a large frying pan, heat a drizzle of olive oil over a medium-high heat. Add the pumpkin, brown onion and courgette and cook for 5-6 minutes, or until slightly softened. Add the yellow curry paste (see ingredients list) and ginger and cook for 1-2 minutes, or until fragrant. SPICY! You may find the curry paste hot! Feel free to add less, depending on your taste.

SIMMER THE CURRY
Add the coconut milk and crumble in the vegetable stock (1/2 cube for 2 people / 1 cube for 4 people). Bring to the boil over a high heat, then reduce the heat to medium and cover with a lid (or foil). Simmer, stirring occasionally, for 10 minutes, or until the pumpkin is tender.

FINISH THE CURRY
Add the soy sauce and baby spinach leaves to the curry and cook, stirring, for 1 minute, or until just wilted.

SERVE UP
Divide the rice between bowls and top with the Thai pumpkin & veggie yellow curry. Sprinkle with the crushed peanuts.

ENJOY!