



Thai Red Curry Crabs



10

mins/preparation
分钟/预备时间



10

mins/cooking
分钟/烹调时间



4

serves/persons
人份



- 1 packet Asian Home Gourmet Thai Red Curry SpicePaste®
- 450g (1 lb) crabs, cut into quarters
- 2 tbsp vegetable oil
- 4 cloves garlic, coarsely chopped
- 4 shallots, coarsely chopped
- 285ml (1¼ cups) - 330ml (1½ cups) coconut milk or milk
- 30 fresh basil leaves
- 1 egg, beaten (optional)

1. Heat oil in a non-stick wok on medium heat. Add SpicePaste®, garlic and shallots; stir-fry for 2 minutes.
2. Add crabs, basil leaves and coconut milk or milk. Cover and cook on medium heat for 5 minutes.
3. Remove lid, stir in an egg slowly and cook for ½ minute. Serve hot with rice.

泰国红咖喱螃蟹

- 1包佳厨泰国风味红咖喱香料酱
- 450克(1磅)螃蟹, 剁成四块
- 2汤匙植物油
- 4瓣蒜头, 剁成粗粒
- 4个红葱头, 剁成粗粒
- 285毫升(1¼杯) - 330毫升(1½杯)椰浆或牛奶
- 30片新鲜罗勒叶
- 1个鸡蛋, 打匀(随意)

1. 用中火将不粘镬内的油烧热。加入香料酱, 蒜头及红葱头, 拌炒2分钟。
2. 加入螃蟹、罗勒叶及椰浆或牛奶。加盖并用中火煮5分钟。
3. 掀盖, 慢慢地加入鸡蛋后, 煮½分钟。趁热配饭食用。

菜式变换: 你可按个人喜好选用任何海鲜来替代螃蟹。

Variation: You may replace crabs with any seafood of your choice.

