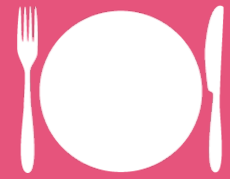


Red Curry Coconut Dip

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Ingredients:

- 1 cup coconut milk
- 4 Tbsp Thai red curry paste

Preparation:

1. Combine ingredients in sauce pan over medium heat, stirring constantly for 1-2 minutes.
2. Turn heat down to simmer for 5-10 minutes or until sauce begins to thicken into a paste.
3. Serve cold, store chilled for up to several months.