Main dishes / Thailand

# white beans and frozen peas skillet · Thailand

A savoury Thailand-inspired Studio variation with frozen peas, drained cooked white beans and a fragrant finish.

**Time** 35 min **Servings** 4

## What you'll need.

- ☐ 150 g onion
- ☐ 600 g drained cooked white beans
- ☐ 180 ml low-salt vegetable stock
- ☐ 20 ml lime juice
- ☐ salt and pepper to taste
- ☐ 30 ml neutral cooking oil
- ☐ 500 g frozen peas
- ☐ 20 g vegetarian red curry paste
- ☐ 10 g Thai basil

## Let's make it.

01 Clean the frozen peas and cut into small, even pieces. Finely chop the onion.

02 Heat the oil and soften the onion for five minutes. Add the frozen peas and cook for a few minutes.

03 Add the stock, cover and simmer for 5 minutes until the vegetables are tender.

04 Rinse and drain the drained cooked white beans, then heat until piping hot throughout.

05 Combine the cooked main ingredient with the vegetables. Stir in the vegetarian red curry paste, lime juice, Thai basil and taste before serving. Serve straight away.

**AI-developed, not kitchen-tested.**

**Recipe & provenance** DVS Recipe Studio / DVS Recipe Studio · AI-developed variation / CC0 1.0.
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