Main dishes / Thailand

jasmine rice with white beans and aubergine · Thailand

A complete grain dish with drained cooked white beans, aubergine and a Thailand-inspired seasoning.

Time 40 min **Servings** 4

What you'll need.

- ☐ 150 g onion
- ☐ 280 g jasmine rice
- ☐ 500 g aubergine
- ☐ 20 ml lime juice
- ☐ salt and pepper to taste
- ☐ 30 ml neutral cooking oil
- ☐ 500 g drained cooked white beans
- ☐ 20 g vegetarian red curry paste
- ☐ 10 g Thai basil

Let's make it.

01 Cook the jasmine rice in plenty of water according to its packet, then drain well.

02 Clean the aubergine and cut into small, even pieces. Finely chop the onion.

03 Heat the oil and soften the onion for five minutes. Add the aubergine and cook for a few minutes. Add a splash of water, cover and cook for 14 minutes.

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

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

AI-developed, not kitchen-tested.

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