

## Green Curry Paste (GF,V)

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Time: 10 minutes

### Ingredients:

- 5 green onions, green and white parts
- 2 thai green chilies (or 3-4 for more heat)
- 1 cubanelle pepper (or none if using 4 thai green chilies)
- 3 cloves of garlic
- 1 inch of ginger root, peeled
- 2 lemongrass stalks, each 6 inches long
- 2 tbsp. fresh lime juice
- 1/3 c. fresh cilantro
- 2 tsp. ground coriander
- 1 tsp. ground cumin
- 1/2 tsp. ground turmeric
- 2 tsp. kosher salt
- 1 tsp. coarse ground pepper



### Directions:

Blend all in your food processor for approx. 30 seconds to a minute until it forms a paste. Store in a glass jar.

Will keep fresh in your refrigerator for 7-10 days.