

Thai Green Sauce

This Thai sauce is perfect over any steamed chicken or fish and vegetables. Perfect for the Thermomix and so healthy with no gluten thickening ingredient or added sugar which so many of our sauces have. We paired this sauce with steamed vegetables. Watch this space next week for the vegetable recipe.

NB: Suitable for both TM5 and TM31

Active Time: 6 min
Total Time: 10 min
Makes: 8 servings

Cost of sauce for serving of 4 people: Thermomix Price R10.71

Cost of store bought sauce serving 4 people: R36.99

Savings using the Thermomix is R26.28

Ingredients

- 5 cm fresh ginger, peeled
- 1 small red chilli
- 10 g fresh parsley or coriander
- 2 cloves garlic
- 1 lime, juice and zest
- 250 g coconut milk
- 15 g fish sauce
- 60 g cashew nuts, lightly toasted



Method

1. Place ginger, chilli, parsley, garlic, and lime zest into TM bowl. Puree **10 sec/speed 8**. Scrape down the sides of the bowl and puree **5 sec/speed 8** until a fine paste is formed.
2. Add lime juice, coconut milk, fish sauce and 60 g cashew nuts. Blend **30 sec/speed 10**. Heat gently **5 min/90°C/speed 1**. Set aside and keep warm.

Cook's Tips

- For vegans, and vegetarians, substitute fish sauce for 8 ml salt
- Omit chilli for a less spicy option