



This recipe was crafted by women and girls in the Thailand baking school who have learned cooking as a trade so they can escape the red-light district and provide for their families. Learn more at [worldhelp.net/freedom](http://worldhelp.net/freedom).

## INGREDIENTS

### Ingredients

1/3 pound Sliced Pork\*  
 1 1/4 cups Coconut Milk  
 1/2 cup Water  
 2 Tbsp Green Curry Paste  
 1 tsp Shrimp Paste  
 2 Tbsp Palm Sugar  
 2 tsp Fish Sauce  
 1 tsp Pink Himalayan Salt  
 1 cup Chopped Eggplant  
 1 1/2 cups Thai Basil Leaves  
 1 Sliced Red Chili

*\*Pork can be substituted with meat of your choice or vegetables*

## Green Curry

1. Blend 1 cup of the basil leaves in a blender for 1-2 minutes. Strain to get 3 tbsp of basil juice and set aside. *(Note: You will use the rest of the basil in Step 7.)*
2. Stir-fry 1/4 cup of the coconut milk with the curry paste until the oil separates. Add in as much water as needed, a little at a time, to ensure the mixture is not too creamy *(Note: You will use the rest of the coconut milk in Step 4.)*
3. Add pork and stir-fry until cooked through.
4. Add shrimp paste and 1 cup of coconut milk. Bring to a boil.
5. Add fish sauce and continue to cook at a strong simmer.
6. Add eggplant and season to taste with salt and sugar.
7. When eggplant is cooked through, add the remaining 1/2 cup of fresh basil leaves, the 3 tbsp of basil juice, and the chili slices. Remove from heat and serve immediately.