

THAI CURRIED EGGS

Published: 4 October 2013

Categories: Quick & Easy, Entertaining, World Recipes, Vegetarian

Boiled, Hard Boiled

Occasions: Snacks

Diets: Vegetarian



Preparation: **10** mins

Serves: **6** people

INGREDIENTS

- 6 eggs
- 1 ½ tsp Thai red curry paste
- 3 tsp mayonnaise
- 2 tsp lime juice
- 12 baby Cos lettuce leaves
- 12 coriander leaves

METHOD

Place the eggs into a saucepan and cover with water. Place the lid on the saucepan and bring to the boil, and when it starts to boil take off the lid and start timing for 8 minutes. Drain and cool under cold water, then peel. Cut the eggs in half lengthways, and scoop the yolks out into a bowl. Place the curry paste into a small non-stick frying pan and cook for about 1 minute, stirring. Cool slightly, and mix with the yolks, mayonnaise and lime juice until smooth. Spoon into a snap lock bag, and cut a 1cm hole across one corner. Pipe the mixture back into the egg whites.

Sit an egg half on a baby Cos leaf, and top with a coriander leaf.