Project Client Contact Job Number Stage Date

Frozen Pastes Ice Kitchen Nishit Shah ICE46SAW AW 11.03.24

FLAVOUR

FRESHLY FROZEN FOR THE **MOST VIBRANT FLAVOUR!**

THAI GREEN CURRY PASTE INGREDIENTS: Coconut Cream, Lemongrass, Shallots, Garlic, Green Chilli, Dark Brown Sugar (Sugar, Cane Molasses), Water, Galangal, Kaffir Lime Zest, Sea Salt, Coriander, Turmeric.

Made in a factory that handles Nuts, Milk & Soya. Store frozen at -18°C. Once defrosted, do not refreeze and consume within 2 days. THIS PRODUCT MUST BE COOKED. Pot not suitable for microwave.

Ice Kitchen Ltd. 42 Crosby Road North, Liverpool, L22 4QQ, UK 2 POTS x 77g €



FEEDS TWO IN 25 MINUTES

YOU'LL NEED

- 1 pot Thai curry paste
- 1 tbsp vegetable oil
- 200g sliced chicken/tofu

STEPS

1. Fry the paste straight from frozen for 3-4 mins on a low heat, stirring frequently.

2. Add the coconut milk and bring to a simmer. Cook for 6-8 mins or slightly longer if you prefer a thicker curry.

• 1 x 400ml can coconut milk - preferably organic

• 200g sliced veggies of your choice

3. Add chicken/tofu and cook for a further 5 mins.

4. Finally, add the veg and cook until the meat is done and veggies are just tender.

Recipes @ ICEKITCHEN.COM



2 POTS • SERVES 4

ICE° KITCHEN









EXTENDED RANGE ICEKITCHEN.COM



CURRY PASTE

Keep it Fresh!







ONLY REAL GLUTEN INGREDIENTS FREE

MADE IN THE UK

PLANT BASED

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