SPICY STIR FRIED SNOWPEAS

Ingredients

12 spring onions, Trimmed and cut into 4 cm length
600g snowpeas, strings removed
1 tablespoon vegetable oil

Spice paste

½ onion
1/3 cup coriander, chopped including stems
3cm piece of ginger
3 cloves garlic
1 tin whole tomatoes (250g)
2 tablespoons vegetable oil
2 tablespoons brown sugar
1 tablespoon fish sauce
2 teaspoons lemon juice

Roughly chop the onion. Rinse the coriander and dry in the salad spinner. Chop the coriander, including stems. Peel and chop the ginger into pieces. Peel garlic and cut into bits. After you prepare them, place the onion, coriander, ginger and garlic in the food processor to make a paste.

Remove the tomatoes from the juice in the tin and add to the paste in the food processor and process again.

Heat oil in a fry pan on a medium heat and cook paste, stirring frequently for 5 minutes until the mixture dries out. Stir in sugar and fish sauce and cook for 2-3 more minutes until mixture forms a thick paste. Stir in lemon juice. Adjust flavours of sweet, salty and sour with more lemon juice, fish sauce or sugar if required.

Stir fry vegetables

Heat 1 tablespoon of oil in wok and quickly stir fry spring onions for 30 seconds. Then toss in snowpeas. Keep vegetables moving for 1 minute, then add 4 tablespoons of spice paste. Stir thoroughly and serve straight away.

From 'The Kitchen Garden Companion" by Stephanie Alexander