



## Thai butternut bake potjie

*A yummy vegetarian option for the braai.*

Less than 2 hours    **Serves:** 6

**Recipe Type:** Mains

### Ingredients

#### Main ingredients

1 cup coconut milk  
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 1 cup chicken stock  
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 2 tbsp red Thai curry paste  
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 5 centimetres PnP knob ginger,  
 grated  
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 5 centimetres stalk lemon grass,  
 bruised  
 .....  
 2 PnP garlic cloves, minced  
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 800 grams PnP potatoes, finely sliced  
 .....  
 200 grams PnP sweet potatoes, finely  
 sliced  
 .....  
 2 butternuts, peeled and finely sliced  
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### Method

- **Heat** coconut milk, chicken stock, curry paste, ginger, lemon grass and garlic in a small pot and bring to a boil.
- **Strain** sauce and set aside.
- **Layer** slices of potato, sweet potato and butternut in a potjie, drizzling the sauce and seasoning between each layer.
- **Cover**, place coals on top of the lid and cook slowly for at least an hour and half, or until all the veg is soft and cooked through.