

Vegetarian Thai Curry Frito Pie

Ingredients

- Thai Curry “Chili”
- Approximately 6 (4 ¼ oz) bags of Fritos® Original Corn Chips
- 1 Tablespoon canola oil
- 1 ½ cup yellow onion, diced
- 1 Tablespoon garlic paste
- 1 Tablespoon lemongrass paste
- 1 Tablespoon ginger paste
- 3 Tablespoons red Thai curry paste
- ¼ cup red bell pepper, diced
- 2 cups vegetable stock
- ¼ teaspoon coriander
- ¼ teaspoon cumin
- ¼ teaspoon cardamom
- ¼ teaspoon chili powder
- 1 Tablespoon canola oil
- 1 cup carrot, peeled and diced
- 1 cup cauliflower florets
- 1 cup chickpeas
- ¼ cup bamboo shoots, diced
- ¼ cup water chestnuts, diced
- 1 teaspoon chili powder
- 1 (8 oz) can coconut milk, full fat
- Salt, to taste
- Pepper, to taste
- Thai Basil Gremolata
- ¼ cup Thai basil leaves, fresh, roughly chopped
- ½ teaspoon ginger, grated
- ½ teaspoon lemongrass paste



PREP
TIME
40 min



COOK
TIME
-



TOTAL
TIME
-



SERVING
-

Made with



Fritos® Original Corn Chips

- 1 teaspoon garlic paste
- ¼ teaspoon red pepper flake
- ¼ teaspoon salt
- ¼ teaspoon black pepper
- 2 Tablespoons canola oil

How to make it

1. In a medium sized pot, heat oil and add the diced onions. Sweat until the onions are translucent. Add the garlic, lemongrass, ginger, and red curry pastes, and toast until fragrant. Add the diced bell pepper, and sauté until tender. Season with the coriander, cumin, cardamom, and chili powder. Deglaze the pan with the vegetable stock and set aside.
2. In a separate pan, sauté the carrots, cauliflower, chickpeas, bamboo shoots, and water chestnuts. Season with 1 teaspoon chili powder, and salt and pepper, to taste. Deglaze the pan with the can of coconut milk.
3. Add the sautéed veggies and coconut milk to the pot with the seasoned bell peppers and vegetable stock. Allow the mixture to simmer and reduce for 20 minutes, or until a “chili-like” consistency is achieved. Season with salt and pepper, to taste.
4. For the Thai Basil Gremolata, add all ingredients into a food processor, and blend until the ingredients are finely and consistently chopped.
5. To assemble the Thai Curry Fritos Pies, fold the lip of the bag down and over itself, so that the Fritos are exposed. Pour enough of the curry mixture over the Fritos, to lightly coat each piece. Garnish with dollops of the Thai basil gremolata.