

# Thai Red Curry Paste (My Chef)

**Pack Size:** 1KG TUB

**Product Description:**

A balance of fragrant Thai flavours including spicy red chillies, galangal and aromatic lemongrass

**Brand:** My Chef



**Ingredient Declaration:** Dried Red Chilli (30%), Lemongrass (18.7%), Garlic (15%), Shallot (12%), Salt (12%), Kaffir Lime (5%), Spices (Cumin [67%], Coriander [33%]) (4%), Galangal (3%), Acidity Regulator (Citric Acid) (0.3%).

**Allergens:**

NOT APPLICABLE N/A

**Additional Allergen Information:**

<b>Barley</b>	No	<b>Almond nuts</b>	No
<b>Oats</b>	No	<b>Brazil nuts</b>	No
<b>Rye</b>	No	<b>Cashew nuts</b>	No
<b>Wheat (including Spelt and Khorasan)</b>	No	<b>Hazelnuts</b>	No
		<b>Macadamia (Queensland) nuts</b>	No
		<b>Pecan nuts</b>	No
		<b>Pistachio nuts</b>	No
		<b>Walnuts</b>	No

**Diet Suitability:**

NOT APPLICABLE N/A

**SUITABLE FOR** Halal, Kosher, Vegetarians, Vegan

**Nutritional Information:**

<b>Nutrient</b>	<b>per 100g/ml</b>
<b>Energy (kJ/kcal)</b>	102 kcal / 426 kJ
<b>Fat</b>	1.7 g
<b>of which Saturates</b>	0.5 g
<b>Carbohydrate</b>	14 g
<b>of which Sugars</b>	10 g
<b>Fibre</b>	6.7 g
<b>Protein</b>	4.2 g
<b>Salt</b>	14 g

**Directions For Use:**

Heat soya bean oil and add 'My Chef' brand Red Curry Paste, stir and fry then add meat as prefer. Add coconut milk and red chilli. Seasoning with fish sauce or salt and sugar or MSG as prefer. Garnish with sweet basil leaves and ready to serve.

**Storage Instructions:**

Ambient - Store on pallets under cool, dry conditions. Do not expose to strong odours or direct sunlight.

**Shelf Life Once Open:**

All product information is correct at time of upload. Information may change so please check the packaging before use.

If allergen information is not presented here, please obtain it from the product packaging or speak with our QA Department.