

Recipe: Roasted Vegetables, Thai Style

Time: About an hour

¼ cup peanut or vegetable oil
1 medium-to-large potato, peeled and diced
1 medium-to-large eggplant, diced
1 red pepper, cored, stemmed and cut into strips
1 cup peas (frozen are fine)
½ pound green beans, trimmed
4 peeled shallots or 1 onion, quartered
8 to 12 cloves garlic, peeled
Salt and freshly ground black pepper
2 tomatoes, cut into eighths
¼ cup green, yellow or red curry paste, or to taste, or 1 tablespoon chili paste, or to taste, or cayenne to taste
1 cup coconut milk
½ cup crunchy "natural" peanut butter
1 tablespoon soy sauce
Chopped fresh cilantro, mint and/or Thai basil leaves for garnish.

1. Heat oven to 450 degrees. Place a deep ovenproof skillet or casserole over medium heat and add all but a tablespoon of oil. A minute later, add all vegetables except tomatoes; sprinkle with salt and pepper and stir. Put pan in oven and roast, stirring once or twice, for 30 minutes. Add tomatoes, stir, and continue to roast until vegetables are tender and beginning to brown, about 45 minutes to an hour total.

2. Put remaining oil in a small saucepan over medium heat. Add curry paste and stir; whisk in coconut milk, peanut butter and soy sauce and bring to a simmer. Keep warm.

3. When vegetables are done, stir in coconut milk mixture. Taste and adjust seasoning, adding more soy sauce or curry paste if necessary. Garnish with herbs and serve hot or warm.

Yield: As a main dish, 4 servings; as a side dish, 6 to 8 servings.