

PANANG CURRY

Adapted from Chef Chloe

Serves: 5

INGREDIENTS:

- 1 ½ tablespoons canola oil
- ½ cup shallots, small dice
- 2 tablespoons finely grated peeled ginger
- 4 garlic cloves, minced
- ¼ cup organic cashew butter
- 2 teaspoons turmeric
- 1 teaspoon ground cumin
- 1 teaspoon Thai red curry paste
- 1 cup veggie stock
- 1 14 ounce can coconut milk
- 1 tablespoons fresh lime juice and 1 ½ teaspoons lime zest
- 2 tablespoons brown sugar
- 1 14-ounce package organic firm tofu, drained, pressed, cut into 1 inch cubes
- 1 sweet potato, cubed and steamed
- 1 bunch kale, ripped into bite size pieces
- ½ cup roasted and salted cashews

PROCEDURE:

1. Heat oil in large skillet over medium-high heat. Cook shallots, ginger, and garlic until tender (about 6 minutes).
2. Stir in peanut butter, turmeric, cumin, and curry paste until fragrant (about 2 minutes).
3. Whisk in water, coconut milk, lime juice and zest, and brown sugar and let simmer. Season with salt.
4. Add tofu, sweet potato, and kale and let cook on low heat covered for 20 minutes, or until kale is wilted.
5. Garnish with cashews and enjoy a la carte or serve over rice.

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