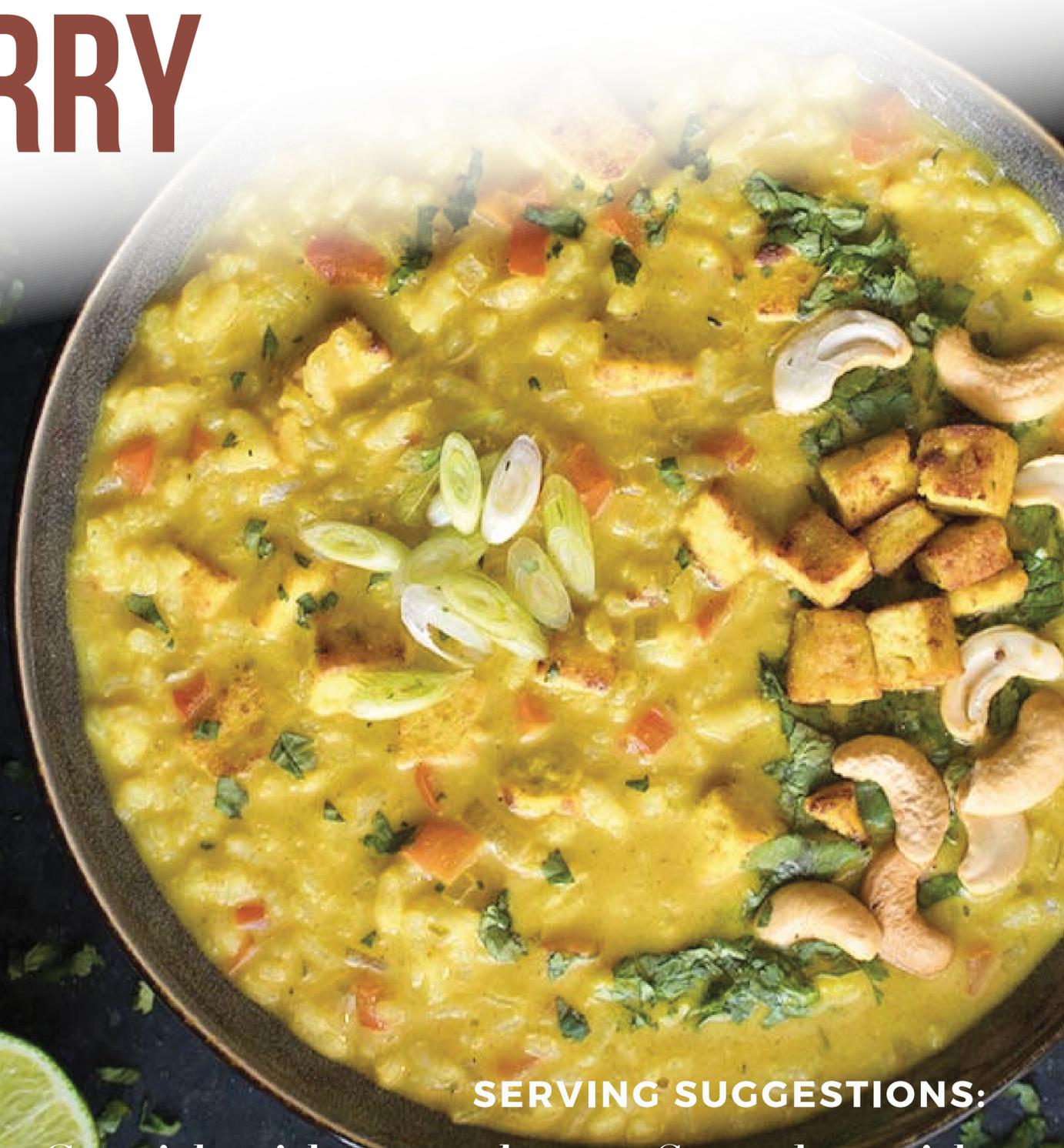


VEGAN COCONUT CURRY



SERVING SUGGESTIONS:
Garnish with toasted nuts. Serve hot with any choice of grain and a lemon wedge.

IMAGE COURTESY OF SOUPADDICT.COM

INGREDIENTS

2 cups cooked chickpeas (*soaked overnight, boiled in salt & water*) or 1 can of BPA-Free chickpeas (*cooked*)

1 cup green beans (*cut in 1 inch parts*)

2 tbsp. Spicebox Organics **COASTAL CURRY SPICEBLEND**

Toasted cashews or peanuts (*optional*)

1 spring onion (*chopped*)

1 tbsp coconut oil

1 sweet potato (*grated*)

1 can coconut milk

1 cup broccoli (*chopped*)

1 lemon

½ zucchini

Salt *to taste*

DIRECTIONS

1



Grate the sweet potato.

2



Heat oil in a large wok or pan, add the sweet potato and spring onions.

3



Saute for 3-5 mins.
Add the chickpeas.



Add rest of vegetables.



Add SpiceBox Organics **COASTAL CURRY SPICEBLEND** and mix well.

5



Lower heat and add ½ of coconut milk and 1 teaspoon of lemon juice. Salt after tasting.

6



Add remaining coconut milk; use more milk for thicker sauce. Simmer for 5 mins.