One Pot Shot: Easy Coconut Curry Recipe

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INGREDIENTS:

- 2 cups coconut milk
- 1 ea yellow onion
- 1 inch ginger
- 2 ea garlic cloves
- 1 tbsp tamari
- ½ stalk lemongrass
- ½ tbsp sesame oil

Spice mixture:
- 2 tbsp curry powder
- 1 tsp cayenne
- 1 tsp paprika
- 1 tsp onion powder
- 1 tsp garlic powder

Garnishes:
- 2 leaves mint, torn
- 5 leaves cilantro
- ½ ea lime

Vegetables in curry (these are interchangeable with what you have in the pantry):
- 1 stalk kale, cut thin
- 1 cup chickpeas
- 1 cup sweet potato, diced small

DIRECTIONS:

1. **Vegetable prep:** Start by slicing the onions and garlic lengthwise. Next, smash the ginger, keeping it whole. Cut the vegetables that you chose to go in the curry into small pieces, making sure they are similar in size so that everything cooks evenly.
2. **Cooking the curry:** To start the cooking process, sweat the onions until translucent with the sesame oil. Next, add the garlic and sweat it down with the onions. Be careful not to burn the garlic! Add the vegetables in the order that it takes to cook. For example, the potatoes will go first as they take the longest. Add the spice mixture and stir the vegetables until coated. Finally, add the tamari, coconut milk, lemongrass and ginger. Bring the curry to a boil.
3. Let the curry simmer until the vegetables are tender.
4. Serve the curry over rice and garnish with lime, cilantro and mint!