

Green Vegan Tomatillo Curry with Coconut and Vegetables

Ingredients

- 1-2 tbsp. vegetable oil
- 1½-2 cups of tomatillos, chopped into ½ inch cubes
- 1 ½ tbsp. grated ginger
- 2 cloves of garlic, minced
- 1 jalapeño, seeds removed and minced
- 2 tsp. curry powder
- 1 tsp. turmeric
- 1 tbsp. dried basil
- ½ tsp. chili powder
- Salt and pepper, to taste
- 2 carrots, cut into medium thick discs
- 1 large onion, chopped into thick half-moons
- 1 large russet potato, chopped into small cubes
- 1 bell pepper, chopped into half-moons
- 1 can full fat coconut milk
- 1 tbsp. soy sauce

Steps

1. Heat the oil in a medium to large sized pot. After a minute or two on medium, add the tomatillos, ginger, garlic, and jalapeño. Cook on medium-high for a few minutes, stirring to allow the tomatillos to start to fall apart in the pan. Next add the spices toss well. Add your carrots, onions, potatoes and pepper, and stir so that they're coated in the spiced oil.
2. Empty the can of coconut milk, soy sauce, and a cup of water into the pot and whisk to combine. Allow the curry to reach a boil before reducing the heat and allowing it to simmer.
3. Stir occasionally, and check one of the potatoes after 10 or so minutes to test for readiness. Adjust the salt to your taste and serve over rice or your favorite grain.

