

Vegan Peanut Butter Curry



aroma
KITCHEN

INGREDIENTS

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| 1 tbsp coconut oil | 200g button mushrooms |
| 1 finely sliced onion | 1 can Premier Coconut Milk |
| 2 garlic cloves | 1 bag fresh baby spinach |
| 1 teaspoon grated fresh ginger | 2 limes |
| 3 spoons red curry paste | Cooked jasmine rice |
| 2 tbsp peanut butter | Fresh coriander |
| 1 sweet potato peeled and cut in cubes | Salted peanuts |



METHOD

- 1 Heat up the coconut oil in a saute pan, stir in the onions, garlic and ginger. Cook for a couple of minutes until the onion starts to turn golden.
- 2 Stir in the curry paste and peanut butter, fry for a minute or two and add in the sweet potatoes and mushrooms toss with the curry mixture, allowing absorption.
- 3 Pour over the coconut milk, simmer for a couple of minutes until potatoes are soft.
- 4 Remove from heat, wilt in the spinach, squeeze in the lime juice and sprinkle with the coriander. Beat in and set aside for a couple of minutes to infuse.
- 5 Serve the peanut butter curry on the rice with extra wedges of lime, coriander and salted peanuts.