



COCONUT CASHEW CURRY WITH LIME, CILANTRO, AND JASMINE RICE

FAST. EASY. FRESH.

1. To start, in a large pot add the **rice**, 2 2/3 cup water, a pinch of **salt**, and bring to a boil. Turn to low, cover, and let simmer for about 15 minutes, or until all the water is absorbed and the rice is cooked. Remove from heat and set aside.

2. Meanwhile, peel and dice the **shallots** and thinly slice the **green onion**. Peel and mince the **garlic**. Peel the **carrots** and cut into medallions on the diagonal. De-seed and thinly slice the **peppers** and dice the **zucchini**s. Cut the larger **snap peas** in half on a diagonal.

3. Next, heat the **oil** in a medium pan over medium heat. Cook the **shallot**, **garlic**, and **green onion** for 1 minute, then add the **curry powder**, **carrots**, **pepper**, **zucchini**, and **snap peas**. Sauté, 1-2 minutes.

4. Add the **coconut milk** and **cashews**. Cook on medium-high to reduce the sauce down to your desired consistency, about 4-5 minutes. Then, add the juice your **lime**. Season with **salt** to taste.

5. To serve, spoon the rice onto plates and top with the coconut cashew curry. Garnish with chopped **cilantro** and remaining **lime wedges**. Enjoy!



Ingredients (4 Person Serving – 764 Calories Per Serving)

Vegetable Oil	2 Tbsp.	Snap Peas	350 g
Shallots	2	Yellow Curry Powder	2 Tbsp.
Green Onion	6 Stalks	Cashews	2/3 Cup
Garlic	2 Cloves	Coconut Milk	2 400 ml Cans
Carrots	2	Limes	2
Sweet Bell Pepper	1	Jasmine Rice	1 1/2 Cups
Zucchini	1	Cilantro	Small Bunch
		Salt and Pepper	To taste

30 Minute Cook Time!