COCONUT CASHEW CURRY
WITH LIME, CILANTRO, AND JASMINE RICE

Local Urban BITES

FAST. EASY. FRESH.

1. To start, in a small pot combine the **rice**, 1 ½ cups water, a pinch of **salt**, and bring to a boil. Turn to low, cover, and let simmer for about 12-15 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 **shallot** and thinly slice the **green onions**. Peel and mince the **garlic**. Peel the **carrot** and cut into medallions on the diagonal. De-seed and thinly slice the **pepper** and dice the **zucchini**. Cut the **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 from half your **lime** and 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 (2 Person Serving – *764 Calories Per Serving*)

Vegetable Oil	1 Tbsp.	Snap Peas	175 g
Shallot	1	Curry Powder	1 Tbsp.
Green Onion	3 Stalks	Cashews	1/3 Cup
Garlic	1 Clove	Coconut Milk	1 398 ml Can
Carrot	1	Lime	1
Sweet Bell Pepper	1	Jasmine Rice	¾ Cup
Zucchini	1 Small	Cilantro	Small Bunch
		Salt and Pepper	To taste

30 Minute Cook Time!