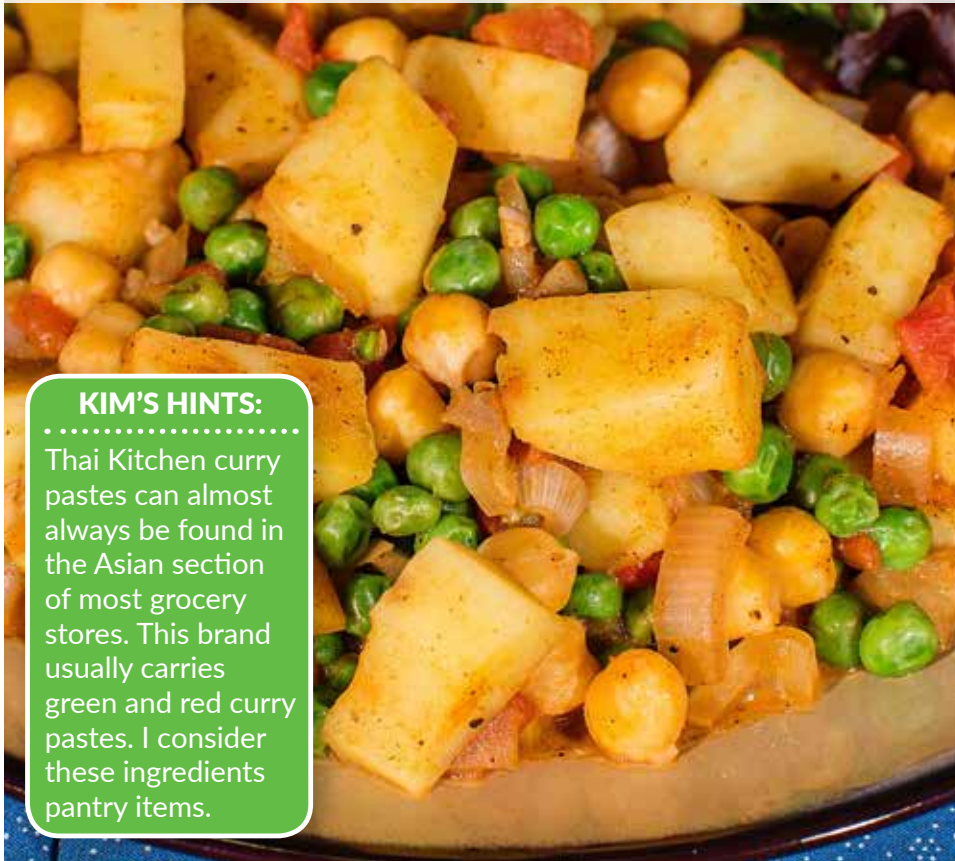




Curried Potatoes



KIM'S HINTS:

Thai Kitchen curry pastes can almost always be found in the Asian section of most grocery stores. This brand usually carries green and red curry pastes. I consider these ingredients pantry items.

This dish has an Indian flair with its combination of potatoes, curry coconut milk, and chickpeas. This is a great recipe for the slow cooker, so you can arrive home to the sweet aroma of curried potatoes!

INGREDIENTS

4 potatoes, peeled and cubed	1 teaspoon grated fresh ginger
1 onion, diced	1 teaspoon sea salt
3 garlic cloves, minced	One 14-ounce can diced tomatoes
2 teaspoons ground cumin	One 15-ounce can chickpeas, rinsed and drained
¼ teaspoon cayenne pepper	1½ cups frozen peas
1 tablespoon Thai Kitchen Red Curry Paste	¾ cup lite coconut milk
4 teaspoons Garam Masala	

DIRECTIONS

1. Place the potatoes into a large pot and cover with water. Bring to a boil over high heat, then reduce the heat to medium-low, cover, and simmer until just tender, 10-15 minutes. Be careful not to overcook the potatoes and create a mushy texture.
2. Drain the potatoes and set aside.
3. Sauté the onion and garlic in a little water until tender, about 5 minutes. Season with the cumin, cayenne, curry paste, Garam Masala, ginger, and salt; cook for 2 minutes more.
4. Add the tomatoes, chickpeas, frozen peas, and cooked potatoes.
5. Pour in the coconut milk and bring to a simmer. Simmer for 5-10 minutes.

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