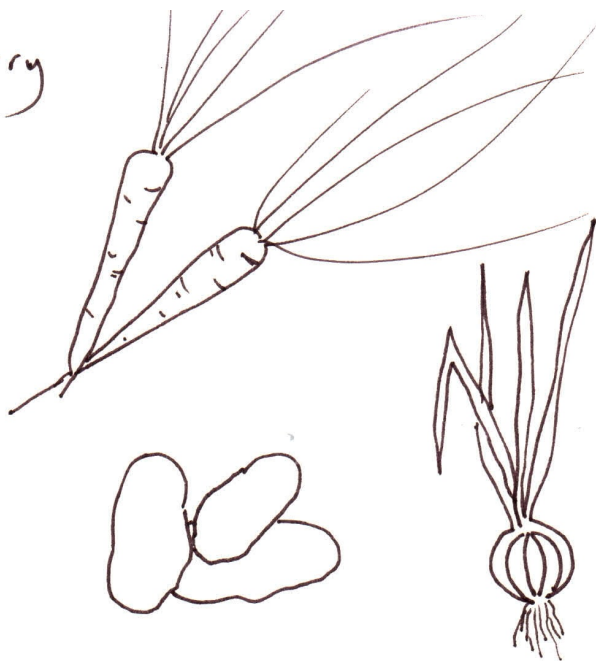




Vegetable Curry

- 2 tablespoons olive oil
- 1 onion - peeled and diced
- 2 tablespoons curry spice mix
- 4 carrots, peeled and sliced
- 6 potatoes - diced
- 1 cup cooked garbanzo beans
- 2 cups (1 can) coconut milk
- 4 cups vegetable stock
- 1 bunch greens - washed, destemmed and chopped
- salt and pepper to taste



Heat the olive oil in a large pot and add the diced onions and curry spice mix. Sauté over medium heat for 3-5 minutes, add the carrots, potatoes, garbanzo beans, and coconut milk. Bring to a simmer and add the vegetable stock. Simmer until the potatoes are tender. Add the greens and season with salt and freshly ground pepper. Serve over basmati rice.

- Options:
- If you like more curry flavor you may add more of the curry spice mix as the curry is simmering.
 - Feel free to use other vegetables that are in season. Cauliflower, squash, peas, pumpkin, beets, turnips or parsnips are all wonderful additions.