

DINNERLY



Coconut Plant-Based Ground Curry with Peas & Jasmine Rice

This version of the recipe is customized with plant-based ground.



ca. 20min



2 Servings

WHAT WE SEND

- 5 oz jasmine rice
- ¾ oz coconut milk powder^{7,15}
- 1 red onion
- ½ lb pkg plant-based ground^{1,6,15}
- ¼ oz curry powder
- 2 (2½ oz) peas

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- olive oil
- red wine vinegar
- sugar

TOOLS

- small saucepan
- medium skillet

ALLERGENS

Wheat (1), Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 810kcal, Fat 39g, Carbs 78g, Protein 37g



1. Cook rice

In a small saucepan, combine **rice, 1¼ cups water**, and **½ teaspoon salt**; bring to a boil over high. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Keep covered off heat until ready to serve.



2. Prep ingredients

In a liquid measuring cup, whisk together **coconut milk powder** and **1 cup hot water**; set aside until step 4.

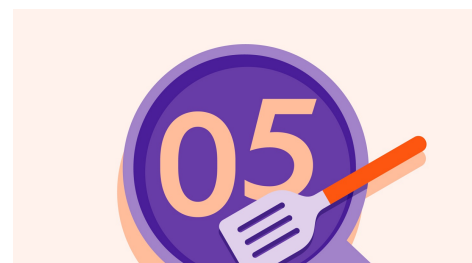
Halve and thinly slice **¼ cup onion**. Finely chop **remaining onion**. Finely chop **1 teaspoon garlic**.

In a small bowl, whisk together **1 tablespoon each of oil and vinegar** and a **generous pinch each of salt and pepper**. Add sliced onions; set aside to pickle for step 5.



4. Start curry

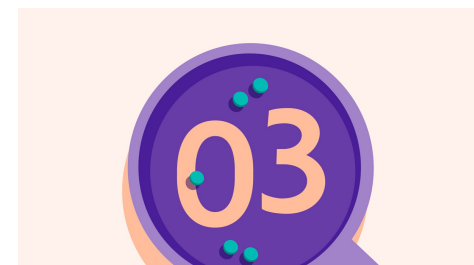
To skillet with **onions and ground**, stir in **chopped garlic** and **3 ½ teaspoons curry powder**; cook, stirring, until fragrant, about 1 minute. Stir in **coconut milk mixture** and **½ teaspoon sugar**; bring to a boil. Reduce heat to medium and simmer until mixture is thickened and reduced to about 1½ cups, about 3 minutes.



5. Finish curry & serve

To skillet with **curry**, stir in **peas**; cook until peas are tender and heated through, about 2 minutes. Season to taste with **salt** and **pepper**. Fluff **rice** with a fork.

Serve **rice** topped with **coconut curry**. Garnish with **pickled red onions** and drizzle with some of the **pickling liquid**, if desired. Enjoy!



3. Sauté plant-based ground

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chopped onions** and cook, stirring, until golden-brown, 3–4 minutes. Add **plant-based ground** and **½ teaspoon salt**; cook, breaking up into smaller pieces, until lightly browned, about 3 minutes.



6. Spice it up!

Even though curry powder is loaded with spices, it's not spicy! So, if you like when your curries pack a little bit of a punch, go ahead and top it with an Asian hot sauce or chili paste, like Sambal Oelek, Sriracha, or chili garlic sauce.