

DINNERLY



NO ADDED GLUTEN

FAST

Vegetable Coconut Curry with Jasmine Rice

 20-30min  2 Servings

This dish could be called Coconut Curry in a Hurry because it's so quick and easy to put together! Fork-tender cauliflower bites, spiced with our warm garam masala blend, simmered in a tomato sauce, and mellowed with creamy coconut milk, make a killer curry. Served over a bed of fluffy rice, it's a comforting dish that explodes with flavor. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 1 head cauliflower
- garlic (use 1 large clove)
- ¾ oz pkt coconut milk powder ^{7,15}
- ¼ oz fresh cilantro
- garam masala spice (use 1 Tbsp)
- tomato paste (use 2 Tbsp)

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil, such as vegetable
- butter ⁷

TOOLS

- fine-mesh sieve
- small saucepan
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 720kcal, Fat 41g, Carbs 78g, Protein 13g



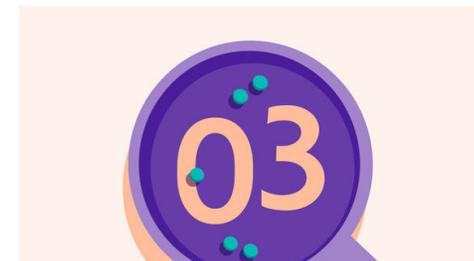
1. Cook rice

Rinse **rice** in a fine-mesh sieve until water runs clear. Add rice, **1¼ cups water**, and **½ teaspoon salt** to a small saucepan, then bring to a boil. Cover and cook over low, stirring occasionally, until rice is tender and liquid is absorbed, about 17 minutes. Remove from heat and cover to keep warm.



2. Prep ingredients

Cut **cauliflower** into 1-inch florets. Peel and finely chop **1 teaspoon garlic**. In a liquid measuring cup, whisk together **1 cup water** and **coconut milk powder**. Coarsely chop **cilantro leaves and stems**.



3. Sauté cauliflower

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **cauliflower**; season with **salt** and **pepper**. Add **3 tablespoons water**, then cover and cook until browned in spots and tender, 3–4 minutes. Transfer to a bowl. Wipe out skillet.



4. Make sauce

Heat **1 tablespoon oil** in same skillet over medium-high. Add **chopped garlic**, **1 tablespoon of the garam masala spice**, and **2 tablespoons tomato paste**; cook, stirring, until fragrant, about 30 seconds. Whisk in **coconut milk**, scraping up any browned bits from the bottom; season to taste with **salt** and **pepper**. Bring to a boil.



5. Finish & serve

Whisk in **4 tablespoons butter**, **1 tablespoon** at a time until melted; reduce heat to medium. Simmer, stirring, until **sauce** clings to back of spoon, 3–4 minutes. Add **cauliflower** back to skillet, stirring to coat; cook until heated through, about 1 minute. Fluff **rice** and divide between bowls. Spoon **vegetable coconut curry** over, then top with **cilantro**. Enjoy!



6. Pump it up!

Amp up your veggie game by adding in some snap peas, carrots, peas, bell peppers, or broccoli. Then, top it off with some chopped cashews for an extra crunch.