VEGAN COCONUT CURRY

INGREDIENTS

2 cups cooked chickpeas *(soaked overnight, boiled in salt & water)* **or 1 can** of BPA-Free chickpeas *(cooked)*

1 cup green beans *(cut in 1 inch parts)*

2 tbsp. Spicebox Organics **COASTAL CURRY SPICEBLEND**

Toasted cashews or peanuts *(optional)*

1 spring onion *(chopped)*	**1 tbsp** coconut oil
1 sweet potato *(grated)*	**1 can** coconut milk
1 cup broccoli *(chopped)*	1 lemon
½ zucchini	Salt *to taste*

DIRECTIONS

1 Grate the sweet potato.

2 Heat oil in a large wok or pan, add the sweet potato and spring onions.

3 Saute for **3-5 mins.** Add the chickpeas.

Add rest of vegetables.

Add SpiceBox Organics **COASTAL CURRY SPICEBLEND** and mix well.

5 Lower heat and add ½ of coconut milk and 1 teaspoon of lemon juice. Salt after tasting.

6 Add remaining coconut milk; use more milk for thicker sauce. Simmer for **5 mins.**

SERVING SUGGESTIONS:

Garnish with toasted nuts. Serve hot with any choice of grain and a lemon wedge.

IMAGE COURTESY OF SOUPADDICT.COM