



**CAMP
SOUTHERN
GROUND**

SPICY VEGAN THAI POTATO CURRY

INGREDIENTS

- 1 yellow onion, diced
- 3 garlic cloves, crushed
- 2 cups vegetable broth
- 2 potatoes, peeled and cubed
- 1/2 cup cooked chickpeas, drained
- 1 cup peas, frozen
- 1 red bell pepper, diced
- 1 medium broccoli head, cut into florets
- 1 cup fresh spinach
- 1 cup full-fat coconut milk
- 1 tablespoon Thai red curry paste
- 1- inch ginger piece, peeled and grated
- 2-3 teaspoon salt
- 2 teaspoon ground turmeric
- 1/2 teaspoon cumin
- 1/4 teaspoon ground cinnamon



- 1/2 teaspoon red chili flakes
- 1/2 lime, juice only
- Fresh parsley leaves to garnish
- Vegan yogurt to serve

INSTRUCTIONS

1. In a medium pot, add the onion, garlic, and 1 tbsp vegetable broth. Sauté for 5 minutes over medium heat, stirring frequently. If needed, add more vegetable broth to avoid sticking.
2. Add the potatoes, turmeric, ginger, cumin, cinnamon, salt, and chili and cook for 2-3 more minutes, stirring frequently, while gradually adding more of vegetable broth.
3. Next, add the coconut milk, the rest of the vegetable broth, curry paste, chickpeas, peas, and bell pepper. Stir to combine, then cover with a lid and bring everything to a boil over medium heat.
4. Let the curry simmer for 15 minutes over low heat, then add the broccoli and spinach and cook for another 5 minutes.
5. Turn off the heat, add the lime juice, and mix to combine. Add more salt or other spices if desired.
6. Divide into serving bowls, garnish with parsley and add a dollop of soy yogurt. You can serve it warm on its own, over rice, quinoa, or with some freshly baked vegan naan. Enjoy!