

CURRY BRAISED CABBAGE



INGREDIENTS:

- 3 tbsp. extra-virgin olive oil, divided
- 1/2 medium head of green cabbage (about 2-lb), quartered
- 1/2 yellow onion, chopped
- 2 garlic cloves, minced
- 1 poblano pepper, diced
- 2 tbsp. fresh ginger, grated
- 1 13 oz can unsweetened coconut milk
- 1 15 oz. can chickpeas
- 3 tbsp. yellow curry powder
- 2 tbsp. tomato paste
- 1 1/2 c. vegetable broth
- Freshly ground black pepper to taste
- Salt to taste

INSTRUCTIONS:

- Heat 2 tbsp. oil in large pot over medium-high heat. Add cabbage cut side down. Cook, undisturbed, until lightly charred, 5 minutes. Flip and repeat. Remove cabbage
- Heat 1 tbsp. oil over medium-high heat. Add onion, ginger, garlic, poblano, and curry powder. Sauté until fragrant, 1 minute. Mix in tomato paste
- Add vegetable broth, bring to boil. Reduce to simmer, add chick peas and coconut milk
- Return cabbage to pot, baste cabbage with broth. Bring to boil. Cover, reduce heat to low, and cook cabbage until tender, 15-20 minutes
- Season to taste
- Serve over rice



SERVES

4



PREP

10 min



COOK

40 min

NOTES