

# Zucchini Curry Recipe

## INGREDIENTS FOR CURRY PASTE

1 bunch coriander (cilantro), leaves & stems  
1 small onion  
6 large green chili peppers, deseeded  
1 thumb-sized piece ginger, chopped  
2 tablespoons oil

## INGREDIENTS FOR CURRY

2 tablespoons oil  
1 small onion, chopped  
2 cloves garlic, minced  
4 ounces mushrooms, sliced (optional)  
4 cups zucchini, chopped - or about 500 grams  
1 can garbanzo beans (optional)  
6 tablespoons curry paste  
½ teaspoon ground paprika  
½ teaspoon cumin  
½ teaspoon dried thyme leaves  
¼ teaspoon Cayenne pepper  
1 teaspoon salt  
1 14-ounce can coconut milk  
½ to 1 cup vegetable broth  
1 cup frozen green peas  
1 lime juiced

*Directions on next page*

## **DIRECTIONS**

Make the curry paste first.

Puree the curry paste ingredients in a food processor until a chunky puree develops. Keep extra in the refrigerator for up to a few weeks.

Heat oil in a large saucepan over medium heat to make the curry. Add the onion and garlic, cooking until the onion is soft, about 3 minutes. If using mushrooms, add those next and sauté for about 4 to 5 minutes.

Add the curry paste and zucchini, coating the zucchini. If using garbanzo beans, drain and add at this point.

Add coconut milk, broth, paprika, cayenne, cumin, thyme, salt, and pepper, and bring to a boil. Cover the saucepan and reduce heat to simmer for 15 minutes. Add peas and lime juice, and cook for one more minute.

Serve with a side of English chips (thicker cut potatoes) and malt vinegar, or over rice.

Serves 4

*The Places Where We Go – Recipe Recreations*

