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# AWARD-WINNING TOMATO MUSHROOM CURRY FROM MEAN GREENS CAFÉ

SERVES 6-8

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## INGREDIENTS:

2 cups red onion, diced	1/4 tsp. cayenne pepper
1/4 cup pickled ginger	2 tsp. kosher salt
2 tsp. canola oil	2 tsp. chili powder
3 cups mushrooms, sliced	2 1/2 coconut milk
1 tsp. turmeric	1 cup fresh tomatoes, diced
1/2 cup tomato paste	1/2 bunch Thai basil, chiffonade
1/4 cup fresh thyme, chopped	
1/2 bunch fresh cilantro, chopped	

- 1 Place red onion & pickled ginger in food processor and chop until ingredients are finely minced. Set aside.
- 2 Heat canola oil in a medium rondeau or deep sauté pan on medium high heat. When rondeau is smoking, add the fresh thyme & cilantro and quickly toast for 1-2 minutes. Add mushrooms and sauté until golden brown, about 6-7 minutes.
- 3 Add tomato paste and brown for 4-5 minutes. Add the thyme, cilantro, turmeric, cayenne pepper, kosher salt, chili powder, and quickly sauté for 1-2 minutes.
- 4 Add coconut milk and fresh tomato, and turn heat down to a low simmer. Reduce curry down to your desired thickness, stirring often.
- 5 Serve over basmati rice and garnish with Thai basil.