AWARD-WINNING
TOMATO MUSHROOM CURRY
FROM MEAN GREENS CAFÉ

SERVES 6–8

INGREDIENTS:

2 cups red onion, diced
1/4 cup pickled ginger
2 tsp. canola oil
3 cups mushrooms, sliced
1 tsp. turmeric
1/2 cup tomato paste
1/4 cup fresh thyme, chopped
1/2 bunch fresh cilantro, chopped

1/4 tsp. cayenne pepper
2 tsp. kosher salt
2 tsp. chili powder
2 1/2 coconut milk
1 cup fresh tomatoes, diced
1/2 bunch Thai basil, chiffonade

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.