

PEANUT VEGETABLE CURRY

Lindsey Love | dolly and oatmeal

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recipe from: [Plated](#)

there's quite a bit of heat in this curry. to reduce the amount of spice, add the gochujang paste a little bit at a time, tasting as you go.

| serves 2 |

- 3/4 cup sticky rice
- 8-ounces chinese broccoli, divided
- 1 red bell pepper
- 1-ounce pea shoots
- 1 lime
- 1/4-ounce (about a 1-inch piece) fresh ginger
- 1 13.5-ounce can coconut milk
- 1 packet (about 2 tablespoons) peanut butter
- 1/2 tablespoon red curry paste
- 1 packet (about 2 teaspoons) gluten-free soy sauce
- 1 teaspoon sweetener of choice
- 1 teaspoon gochujang paste

METHOD

1. cook the rice. in a small pot, combine the rice, 1 1/4 cups water, and 1/4 teaspoon salt and bring to a boil over high heat. stir once, reduce heat to low, then cover and cook until water is fully absorbed, 10-12 minutes. remove pot from heat and let stand, still covered, for 10 minutes. fluff rice with a fork, then cover again to keep warm.
2. while rice cooks, cut chinese broccoli into 1/4-inch pieces, keeping stems and leaves separate. cut bell pepper into 1/2-inch pieces. cut pea shoots into 2-inch pieces. halve lime and set 1 half aside for curry; cut remainder into wedges for serving. trim and discard skin of ginger.
3. place coconut milk in a medium pot over medium-high heat. whisk in peanut butter, curry paste, soy sauce, sweetener, gochujang, and juice of 1/2 lime to fully

combine. add whole ginger knob to pot. increase heat to high and bring to a boil, then reduce heat to medium and simmer until slightly reduced, about 5 minutes.

4. while curry simmers, heat 1 tablespoon neutral oil (i used avocado oil) in a large pan over medium-high heat. when oil is shimmering, add the broccoli stems and cook until beginning to soften, about 3 minutes. add pepper to pan and saute until tender, about 3 minutes more. add broccoli leaves to pan and cook until wilted, 3 minutes more. season with 1/4 teaspoon salt, and pepper as desired.
5. transfer cooked rice to a clean, dry surface. using a spoon, spread into an even layer. flatten and knead rice, folding it over itself repeatedly, until grains become sticky. divide rice, roll into 2 balls, and divide between serving bowls.
6. remove and discard the ginger knob from curry. transfer broccoli and pepper to pot with curry, stir to combine, then taste and add salt as desired. spoon curry around sticky rice and garnish with pea shoots and lime wedges.