

COCONUT CURRY WITH ASIAN STYLE MARINATED PIECES

INGREDIENTS

2 packs Garden Gourmet Sensational Filet Pieces Asian Seasoning

1 small cauliflower

1 shallot

200 g fresh spinach

3 generous tbsp madras curry powder

1 tbsp tomato paste

1 can diced tomatoes (400 ml)

1 can coconut milk (400ml)

salt and pepper

quinoa (or rice) to serve

olive oil for frying

coriander and red pepper to garnish (optional)

 4 SERVINGS

 40 MIN

 INTERMEDIATE

Get inspired by the rich cuisine of Asia and cook the Vegan Coconut Curry with Garden Gourmet Asian Style Marinated Pieces with coconut milk.

PREPARATION

1. Sautéed the shallot and cauliflower

Peel and chop the shallot and cut the cauliflower into small florets. Fry the shallot in some oil in a large low saucepan. Fry the cauliflower florets and add the madras curry.

2. Make curry base and cook the quinoa

Stir fry a few minutes and add the tomato paste. Bake briefly and add the tomato cubes and coconut milk. Bring to the boil and simmer over low heat until the cauliflower is just cooked. Start cooking your quinoa (or rice) by following the instructions on the package.

3. Fry the filet pieces and season curry

Meanwhile fry the Asian marinated filet pieces according to the instructions the package. Season the curry with salt and pepper and let the spinach in the curry cook.

4. Serve and enjoy the rich flavors!

Spoon the pieces on top of the curry or serve separately. Garnish with coriander and if you like red pepper. Add your quinoa (or rice) on the side and ready to enjoy!

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