

Sweet Potato Curry



Ingredients

- 1 tablespoon vegetable or coconut oil
- 1 tablespoon peeled and minced fresh ginger (from a 1-inch piece)
- 2 cloves garlic, minced
- 3 tablespoons vegan Thai red curry paste, such as Thai Kitchen
- 2 medium sweet potatoes (about 1 pound total), peeled and cut into 1/2-inch cubes
- 1 (15-ounce) can chickpeas, drained and

Info

- **Prep:** 15
- **Cook:** 15
- **Serves:** 4
- [Source](#)

★★★★☆ from 1 votes

○ ○ ○ ○ ○

Rate

rinsed

- 1 (13- to 14-ounce) canfull-fat coconut milk
- 1/2 cup water
- 1 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper
- 1 (5-ounce) bag baby spinach (about 5 packed cups)
- Juice from 1 medium lime (about 2 tablespoons)
- Cooked rice, for serving (optional)

Directions

1. Heat the oil in a large, deep skillet over medium heat until shimmering. Add the ginger and garlic and cook, stirring, until fragrant, about 1 minute. Stir in the curry paste and sauté for another minute.
2. Add the sweet potatoes, chickpeas, coconut milk, water, salt, and pepper and stir to combine. Bring the mixture to a simmer, cover, and cook until the sweet potatoes are tender and cooked through, about 15 minutes.
3. Stir in the spinach and cook until just wilted, 1 to 2 minutes. Remove from the heat and stir in the lime juice. Serve over rice if desired.

[sweet potato](#), [curry](#), [ginger](#), [coconut oil](#), [chickpeas](#), [coconut milk](#), [spinach](#), [lime](#), [lemon](#), [rice](#), [cheap](#)

From:

<https://wiki.blessyourhe.art/> - **cookbook**

Permanent link:

https://wiki.blessyourhe.art/doku.php?id=recipes:vegetarian:sweet_potato_curry

Last update: **2024/01/07 13:33**

