

# Peanut Broccoli Curry

Number of Servings: 2

Prep Time: 15 minutes

Cook Time: 25 minutes

## Ingredients

1 onion, chopped  
4 cloves garlic, chopped  
1 tbsp grated ginger  
2 tsp oil  
1 tsp black cardomon, ground  
1/2 tsp cumin  
1/2 tsp coriander  
1 tsp tumeric  
1 tsp sriracha sauce  
1/4 tsp cinnamon  
1/4 cup peanut butter  
salt & pepper  
1 can coconut milk  
1 can chickpeas, drained  
1 head broccoli  
2 medium carrots, sliced  
1/2 lime, juiced  
cilantro to taste

## Instructions

Fry onions, garlic and ginger in oil until onions are soft. Add spices, coconut milk, chickpeas and carrots. Cook for 10-15 minutes.

Add broccoli and lime juice, cook for 5-10 minutes.

Add cilantro and serve over basmati rice.