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.