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.