

# Fine w/ Food

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## NOT SO BASIC CURRY

- 2 tsp. ground cinnamon
- 2 tsp. ground coriander
- 2 tsp. ground cumin
- 2 tbsp. fresh ginger, peeled & grated (~2-inch piece)
- 2 tbsp. fresh turmeric, peeled & grated (you can also sub 2 tsp. ground turmeric)
- 2 onions, quartered
- 4 cloves of garlic, minced
- 3 red fresno chilies, de-seeded and chopped (leave the seeds if you like it spicy)
- 1 28 oz. can san marzano tomatoes (with the juice)
- salt & pepper to taste
- ½ can of coconut milk

prep ingredients. add all the ingredients to the crockpot except for the coconut milk. cook on low for at least 6 hours

before serving, add coconut milk then transfer the curry to a blender and blend to combine (you'll have to do this in batches)

serve over white rice or naan and protein of choice!

