

# *Fine w/ Food*

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## WEEKNIGHT CURRY

- ½ cup cashews (soaked for at least 4 hours in water, soaking overnight is best though!)
- 1 28 oz. can whole peeled tomatoes (I use Muir Glen)
- 1 yellow onion, diced
- 1 bunch of cilantro (dice the stems to sauté with the onions!)
- 2-inch knob of ginger
- 1 head of garlic
- 1 tsp. turmeric
- 1 tsp. cumin
- 1 tsp. chili powder
- 1 tsp. coriander powder
- ½ tsp. curry powder
- ½ tsp. cayenne powder (omit if you don't want it spicy)
- 1 small bay leaf
- 1 tsp. garam masala powder
- 1 tsp. ground fenugreek powder
- 1 can of coconut milk (full fat will make it creamy & delish!)
- your fave veggies
- white rice or naan to serve

soak cashews in water for at least 4 hours (preferably overnight)

preheat oven to 400°f. prep your veggies of choice and roast for ~25–30 minutes (longer if you are using potatoes). \*make sure to continue checking on veggies while you're making the curry!

remove skin on ginger. using a microplane, grind your knob of ginger and garlic cloves until you have about 1 tbsp. each of ginger and garlic paste

in a large pot, heat 2 tbsp. of oil (ghee is traditional!) over medium–high heat. once the oil is hot, add in diced onion and cilantro stems, season with 1 tsp. of salt, and sauté until translucent

after the onions are cooked, add in your ginger and garlic paste and all of your dried spices EXCEPT for the garam masala and fenugreek (these get bitter if overcooked). sauté for 1 minute until fragrant

add in the whole can of tomatoes (including the juice) along with the soaked cashews, garam masala powder, and fenugreek powder. season with tsp. salt. cover and boil the curry over medium–high heat for 15 minutes. if your curry is too dry to boil, you can add in a little water

transfer curry to a blender and blend until smooth. return curry back to pot and simmer with the lid ajar for an additional 15 minutes or until reduced has a dark orange color

remove curry from heat and stir in ½ cup of coconut milk. add in your roasted veggies and combine

serve with rice or naan bread, garnish with cilantro, & enjoy!