

Asparagus & Summer Squash Curry



Ingredients

- ½ cup Jasmine Rice
- 1¾ cups Light Coconut Milk
- 2 Carrots
- 1 Lime
- ½ bunch Asparagus
- 1 bunch Cilantro
- 2 Tbsps. Yellow Curry Paste
- 2 tsps. Golden Mountain Sauce
- 1 1-Inch Piece Ginger
- 1 Shallot
- 1 Tbsp Coconut Palm Sugar
- ⅓ cup Peanut Shop Unsalted Roasted Peanuts
- 1 Summer Squash

1 Prepare the ingredients: Wash and dry the fresh produce. Peel and roughly chop the ginger. Roughly chop the peanuts. Using a peeler, remove the green rind of the lime, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter the lime. Peel and thinly slice the shallot. Peel the carrots and thinly slice into rounds. Medium dice the squash. Cut off and discard the tough, woody stem ends of the asparagus; halve on an angle. Roughly chop the cilantro leaves and stems.

2 Cook the rice: In a small pot, combine the rice, a big pinch of salt, and 1 cup of water. Heat to boiling on high. Once boiling, cover and reduce the heat to low. Cook 12 to 14 minutes, or until the water has been absorbed and the rice is tender. Turn off the heat and fluff the cooked rice with a fork. Set aside in a warm place.

3 Make the ginger-lime peanuts: While the rice cooks, in a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add half the ginger. Cook, stirring constantly, 1 to 2 minutes, or until softened and fragrant. Reduce the heat to low; add the peanuts. Cook, stirring frequently, 1 to 2 minutes, or until toasted. Add the lime zest and season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until fragrant. Transfer to a paper towel-lined plate and immediately season with salt. Set aside in a warm place. Rinse and wipe out the pan.

4 Start the curry: While the rice continues to cook, in the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the shallot, carrots, squash, and remaining ginger; season with salt and pepper. Cook, stirring frequently, 3 to 4 minutes, or until slightly softened. Add as much of the curry paste as you'd like, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 1 to 2 minutes, or until fragrant.

5 Finish the curry: To the pan, add the asparagus, coconut milk (shaking the can just before opening), Golden Mountain sauce, and sugar; season with salt and pepper. Cook, stirring occasionally, 8 to 10 minutes, or until slightly reduced in volume and the asparagus has softened. Turn off the heat and stir in the juice of 2 lime wedges. Season with salt and pepper to taste.

6 Plate your dish: Divide the cooked rice and finished curry between 2 dishes. Garnish with the cilantro and ginger-lime peanuts. Serve with the remaining lime wedges on the side. Enjoy!