

Sri Lankan Cashew Curry

January 11, 2021

Recipe information

Total Time 1 hour, plus overnight soaking

Yield 4 Servings

Ingredients

2 cups raw cashews, soaked in water overnight

1 Tbsp. virgin coconut oil

1 small onion, finely chopped

1 garlic clove, finely chopped

1 2" piece ginger, peeled, finely chopped

2 tsp. [homemade](#) or [store-bought](#) unroasted Sri Lankan curry powder

½ tsp. ground turmeric

½ tsp. paprika

1¼ tsp. kosher salt, plus more

1¼ cups unsweetened coconut milk

Lime wedges (for serving)

Preparation

Step 1

Drain and rinse cashews; set aside. Heat coconut oil in a large Dutch oven or other heavy pot over medium. Add onion, garlic, and ginger and cook, stirring occasionally, until onion is softened and translucent, 5–7 minutes.

Step 2

Add curry powder, turmeric, paprika, and 1¼ tsp. salt to pot and cook, stirring to coat aromatics, until toasted and fragrant, about 2 minutes.

Step 3

Add 1½ cups water to pot, scraping up any browned bits stuck to bottom with a wooden spoon. Stir in coconut milk and reserved cashews and bring just to a boil. Reduce heat so mixture is at a rapid simmer and cook, stirring occasionally and adjusting heat as needed, until cashews soften slightly and liquid is reduced by two thirds, 25–35 minutes. Remove from heat and let cashew curry sit 10 minutes (sauce will continue to thicken as it cools). Squeeze in lime juice; taste and season with more salt if needed.

Step 4

Cook's Note: Don't stress over the texture of the cashews. After their overnight soak and simmer, they'll be plenty soft—and you can't really overcook them.

Tags Curry Sri Lankan South Asian Asian Cashew Nut Ginger Herbs & Spices Coconut Milk Main

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