

Sadie's Favorite Thai Red Curry

1. Bring a large pot of water to a boil then add 1 ¼ cups of rinsed jasmine rice. Boil for 30 minutes.
2. Drain the rice, then return it to the pot. Cover until you're ready to eat.
3. Add 1 tablespoon of coconut oil to a large skillet.
4. Add 1 chopped white onion and salt. Stir occasionally for around 5 minutes.
5. Add 1 tablespoon of grated ginger and 2 cloves of minced garlic. Stir for around 30 seconds.
6. Add 1 red bell pepper (sliced into strips), 1 yellow bell pepper (sliced into strips), and 3 carrots (peeled and sliced into strips). Cook until tender, 3 to 5 minutes
7. Add 2 tablespoons of Thai red curry paste and stir constantly for 2 minutes.
8. Add 1 can of coconut milk, ½ cup of water, 1 ½ cups of thinly sliced kale, and 1 ½ cups of brown sugar. Simmer over medium heat until the vegetables have softened, about 5 to 10 minutes.
9. Remove from heat and add 1 tablespoon of soy sauce and 2 teaspoons of rice vinegar. Salt to taste.
10. Serve your curry with the jasmine rice!