

# Cauliflower, Cashew, Pea and Coconut Curry

By Jennifer Steinhauer

**YIELD** 4 servings

**TIME** 45 minutes

While this curry from Meera Sodha’s cookbook “Made in India” is rooted in tradition and complexly flavored, it’s also approachable enough for a weeknight. She transforms cauliflower from a humble vegetable to a rich centerpiece with the addition of cashews, coconut, fresh ginger and a flurry of spices you’re likely to have in your pantry. Serve with rice for an exceptionally good vegan supper.

INGREDIENTS	PREPARATION
<p><b>1 (1-inch) piece fresh ginger, peeled and chopped</b></p> <p><b>4 garlic cloves, chopped</b></p> <p><b>1 green chile, roughly chopped (seeded if you prefer less heat)</b></p> <p><b>Kosher salt</b></p> <p><b>4 tablespoons canola oil</b></p> <p><b>2 large onions, finely chopped</b></p> <p><b>1 tablespoon tomato paste</b></p> <p><b>1 ½ teaspoons ground coriander</b></p> <p><b>1 ¼ teaspoons ground cumin</b></p> <p><b>½ teaspoon chile powder</b></p> <p><b>1 large head cauliflower (about 1 1/4 pounds), broken into bite-size florets</b></p> <p><b>1 (14-ounce) can unsweetened coconut milk</b></p> <p><b>4 ounces unsalted cashews (about 3/4 cup)</b></p> <p><b>½ cup frozen peas</b></p> <p><b>½ teaspoon garam masala</b></p> <p><b>1 small bunch cilantro, leaves chopped, for serving</b></p> <p><b>1 lemon wedge, for serving</b></p> <p><b>Cooked basmati rice, for serving</b></p>	<p><b>Step 1</b></p> <p>Place the ginger, garlic and green chile in a mortar and pestle with a pinch of salt. Mash until a paste forms and set aside. Alternately, finely chop the ginger, garlic and green chile together, sprinkle with a pinch of salt, then mash into a coarse paste using the flat portion of your chef’s knife.</p> <p><b>Step 2</b></p> <p>In a large skillet with a lid, heat 3 tablespoons oil over medium. Cook the onions until golden, about 10 minutes. Add the ginger paste and cook, stirring, until fragrant, 3 to 4 minutes.</p> <p><b>Step 3</b></p> <p>Stir in the tomato paste, coriander, cumin, chile powder and 1 1/4 teaspoons salt. Stir in the cauliflower and coconut milk and bring to a simmer. Reduce the heat to low, cover and cook until the cauliflower is tender, 10 to 12 minutes.</p> <p><b>Step 4</b></p> <p>Meanwhile, heat the remaining 1 tablespoon oil in a small skillet over medium. Fry the cashews, stirring occasionally, 2 minutes. Transfer to a plate to cool.</p> <p><b>Step 5</b></p> <p>Add the peas and garam masala to the cauliflower mixture and cook, stirring, 5 minutes. Season to taste with salt.</p> <p><b>Step 6</b></p> <p>Top the curry with the cashews, cilantro and a squeeze of lemon just before serving. Serve with a big steaming bowl of basmati rice.</p>

PRIVATE NOTES

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