

Sweet Potato Coconut **CURRY** with lemongrass

A RECIPE BY ALLYSON VELASQUEZ

ingredients

- 1 cup dry chickpeas
- 2 lemongrass teabags
- 1 bunch fresh cilantro or culantro
- 1 can coconut milk
- 2 cups water
- 3 seasonal medium sized diced sweet potatoes
- 2 tsp. curry powder
- 1 tsp. ground coriander
- 1 tsp. ground cumin
- salt & pepper to taste
- 1 medium purple onion
- 1 medium bell pepper
- 2 cloves garlic

directions

- Soak dried chickpeas overnight
- Brew 2 lemongrass teabags & let seep for 5 minutes
- Finely chop onion and bell pepper
- Heat 2 tbsp. olive oil in a skillet, add onions & bell peppers & sauté until browned
- Add garlic cloves & sauté until fragrant (about 1 min)
- Move skillet contents & lemongrass tea to slow cooker
- Add all the other ingredients
- Top crockpot, stir, set temperature to medium and go do something else
- Serve with steamed rice, pasta, or quinoa & top with cilantro
- ENJOY!

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