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Cashew-Potato Curry

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Preparation time: 20 min

Cooking time: 30 min

Total time: 50 min

Difficulty: easy

Portions: 2 People

600 g potatoes, waxy

2 pc medium-sized onions

1 pc red bell pepper

50 ml vegetable oil, for frying

1 ts red curry, heaped

1 tb curry powder, heaped

600 ml vegetable stock

240 g pineapple slices, canned

200 ml coconut milk

2 tb cashew butter

1 ts salt

70 g cashews

1 Handful parsley or coriander, freshly chopped

250 g rice

Optional

0.5 pc broccoli

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1. Dice potatoes in 1 cm big cubes. Peel onions and chop coarsely. Wash bell pepper, core and cut into fine strips.

2. Heat vegetable oil in a big pan and fry for 5 minutes.

3. Add red curry and curry powder while stirring for another 5 minutes. Roast together with the vegetables and deglaze with vegetable stock until all vegetables are covered. Simmer for 15 minutes until the potatoes are done. Add some vegetable stock if the liquid is reduced too much while cooking.

4. Cut pineapple slices in small pieces and add together with the liquid to the curry vegetables.

5. Pour coconut drink in a bowl and mix with a hand blender until a homogenous consistency is reached.

6. Mix cashew butter and salt into the curry and simmer for another 2 minutes. Add the creamy coconut milk last. Serve with rice and decorate with freshly chopped herbs and roasted cashews.