Garden Chef Kale and Sweet Potato Thai Curry

1½ Tbsp	Coconut oil
1	Large shallot, minced
2 Tbsp	Minced fresh ginger
2 Tbsp	Minced garlic
1	Serrano pepper, stem and seeds removed, minced
3-4 Tbsp	Red curry paste
1	Large sweet potato, skin removed, cubed
1 Cup	Small broccoli florets
2 (14 oz)	Cans light coconut milk
1½ Tsp	Ground turmeric
	Sea salt to taste
2 Cups	Chopped kale leaves
1	Lime, juiced
1 Handful	Chopped cilantro or basil, for garnish
½ Cup	Chopped cashews, for garnish
	Cooked rice or quinoa

1. Heat oil in a large pot over medium heat. Add shallot, ginger, garlic and pepper. Sauté for about 2 minutes, stirring frequently.
2. Add red curry paste, sweet potatoes and broccoli cook for 2 more minutes.
3. Add coconut milk, turmeric and a pinch of salt and stir. Bring to a simmer over medium heat. Cook for 10-15 minutes, stirring occasionally, or until the sweet potato is soft and cooked through.
4. Add kale and simmer an additional 2-3 minutes until it wilts.
5. Finish with lime juice and top with fresh herbs and cashews.
6. Serve alongside cooked rice or quinoa.

ATLANTA BOTANICAL GARDEN

Recipe by Edible Garden Chef Ashley R. Van Cise, RDN, LD