st patricks day green (white & orange) curry



cook time:	prep time:	featured product:
25	**15**	**baby spinach**

this year, find an original way to celebrate st patrick’s day. this dish highlights the classic irish ingredients of cabbage and potatoes while also honoring the irish flag colors of orange, white and green. the addition of organic girl baby spinach brightens this hearty dish.

ingredients

serves 4

2 cups shredded green cabbage
2/3 cup + 2 cups coconut milk
4 tbsp green curry paste
4 garlic cloves, minced
2” ginger thinly sliced
1 cup yellow onion, diced
4 cups vegetable broth
2 cups mini potatoes, halved
2 cups orange peppers, sliced
2 tsp lemon juice
2 cups **organicgirl® baby spinach** (maybe more)
jasmine rice for serving
thai green chili for garnish

directions

1. heat 2/3 cup of coconut milk on high, stirring often, about 1 minute. whisk in curry paste.

2. add onion, garlic, and ginger. stir and cook for 2 minutes.

3. add remaining coconut milk, mini potatoes, cabbage, orange pepper and lemon juice. bring to a boil over high heat, then lower to medium-high for a rapid simmer for 20 minutes or until potatoes are fork tender.

4. stir in spinach.

5. serve over jasmine rice and garnish with chili peppers for added heat.

nutrition

of servings 4
calories: 471
total fat: 23g
cholesterol: 0mg
sodium: 1349mg
total carbohydrate: 56g
total sugars: 12g
protein: 10g