

# Spicy Eggplant & Green Bean Curry

*with Garlic Rice & Ginger Peanuts*

In this dynamic vegetarian curry, we're tempering the heat of our spice blend (including warming flavors like cumin, turmeric and cayenne) with creamy coconut milk—a technique commonly used in the cuisines of India's southern coast. Three types of seasonal vegetables—green beans, baby leeks and petite fairy tale eggplants—give our curry a hearty array of flavors and textures. We're serving it all with garlic-infused jasmine rice and a garnish of ginger-sautéed peanuts, for even more enticingly vibrant flavor.

## Blue Apron Wine Pairings

Viña Libertad Malbec, 2015

Sebastián San Martín Malbec, 2014



## Ingredients

- ½ Cup Jasmine Rice
- 1¾ Cups Light Coconut Milk
- 4 Ounces Green Beans
- 3 Cloves Garlic
- 2 Fairy Tale Eggplants
- 2 Baby Leeks
- 1 Lime
- 1 Bunch Cilantro

## Knick Knacks

- 3 Tablespoons Peanuts
- 2 Tablespoons Tomato Paste
- 1 1-Inch Piece Ginger
- 2 Teaspoons Eggplant Curry Spice Blend  
*(Smoked Paprika, Cayenne Pepper, Ground Coriander, Ground Cumin, Ground Turmeric & Ground Cinnamon)*

**Makes:** 2 servings | **Calories:** about 640 per serving  
**Prep Time:** 15 minutes | **Cook Time:** 25–35 minutes



1



### Prepare the ingredients:

Wash and dry the fresh produce. Roughly chop the peanuts. Peel and mince the garlic and ginger. Using a peeler, remove the lime rind, avoiding the pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter the lime. Cut the eggplants into ½-inch-thick rounds. Snap off and discard the green bean stems; cut into 1-inch pieces. Cut off and discard the roots of the leeks; cut into 1-inch pieces. Pick the cilantro leaves off the stems; discard the stems.

2



### Make the ginger peanuts:

In a large, high-sided pan (or pot), heat 1 teaspoon of olive oil on medium-high until hot. Add the **peanuts** and **half the ginger**. Cook, stirring occasionally, 1 to 2 minutes, or until lightly browned and fragrant. Transfer to a paper towel-lined plate; immediately season with salt and pepper to taste. Wipe out the pan.

3



### Cook the rice:

In a small pot, heat 2 teaspoons of olive oil on medium-high until hot. Add **half the garlic**; season with salt and pepper. Cook, stirring occasionally, 30 seconds to 1 minute, or until fragrant. Add the **rice, a big pinch of salt** and **1 cup of water**. Heat to boiling on high; once boiling, cover and reduce the heat to low. Cook 12 to 14 minutes, or until the water has been absorbed and the rice is tender. Remove from heat and fluff the cooked rice with a fork. Stir in the **lime zest** and season with salt and pepper to taste. Set aside in a warm place.

4



### Start the curry:

While the rice cooks, in the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **remaining garlic and ginger**; cook, stirring occasionally, 1 to 2 minutes, or until fragrant. Add the **eggplants**; cook, stirring occasionally, 1 to 2 minutes, or until lightly browned. Add the **green beans, leeks** and **as much of the spice blend as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened and fragrant. Add the **tomato paste** and cook, stirring frequently, 2 to 3 minutes, or until dark red.

5



### Finish the curry:

Add the **coconut milk** (shaking the can just before opening) and **¼ cup of water** to the pan; season with salt and pepper. Reduce the heat to medium; simmer, stirring occasionally, 12 to 14 minutes, or until the vegetables have softened and the liquid is slightly thickened. (Be careful not to boil, as the coconut milk may separate.) Turn off the heat and stir in **the juice of 2 lime wedges**. Season with salt and pepper to taste.

6



### Plate your dish:

Divide the **finished curry** and **cooked rice** between 2 dishes. Garnish with the **cilantro, ginger peanuts** and **remaining lime wedges**. Enjoy!