



Ingredients

34 Cup Jasmine Rice

- 1 Bunch Collard Greens
- 1 Lime
- 1 Sweet Potato
- 1 Yellow Onion
- 1 Bunch Cilantro

Knick Knacks

- 2 Tablespoons Green Curry Paste
- 1 1-Inch Piece Ginger
- 1/2 Cup Coconut Milk Powder

Makes: 2 servings

Prep Time: 15 minutes | Cook Time: 20-30 minutes



Prepare the ingredients:

Wash and dry the fresh produce. Using a peeler, remove the green rind of the lime, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter the lime. Peel and thinly slice the onion. Peel and medium dice the sweet potato. Remove and discard the collard green stems; roughly chop the leaves. Peel and mince the ginger. Pick the cilantro leaves off the stems; discard the stems. In a medium bowl, combine the **coconut milk powder** and **1 cup of water**; whisk until smooth.



In a small pot, combine the rice, a big pinch of salt and 1½ cups 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.



Cook the vegetables:

While the rice cooks, in a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **onion** and **sweet potato**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened. Add the **collard greens** and **ginger**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the collard greens are slightly wilted.



Make the curry:

To the pan, add as much of the curry paste as you'd like, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 30 seconds to 1 minute, or until thoroughly combined. Add the coconut milk powder mixture (whisking just before adding) and 1 cup of water. Reduce the heat to medium and simmer, stirring occasionally, 10 to 12 minutes, or until the sweet potato is tender. Turn off the heat and stir in the juice of 2 lime wedges; season with salt and pepper to taste.

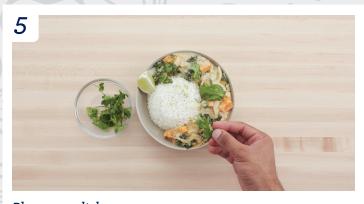


Plate your dish:

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