

# Indonesian Lemongrass Curry

Serves: 3 (or 1 really hungry person)

*This recipe looks long, but it's actually fairly simple. You blend ingredients. Mix it with the sauce and simmer with veggies. Done! Add or don't add the pineapple garnish as you see fit. You can also make large batches of the sauce and freeze for use later or use as a soup base.*

## The Curry Paste

2" piece of fresh turmeric (or 1 teaspoon of ground turmeric)  
2" piece of ginger  
1 large shallot  
4 cloves of garlic  
1 serrano chile (2 if you like it hot)  
¼ cup of soaked raw cashews  
1 ½ tablespoons of whole coriander seed or 2 teaspoons of ground coriander seed  
2 whole cloves or pinch of ground cloves  
1 teaspoon of freshly grated nutmeg  
Coconut milk (just enough to get this into a smooth paste)

## The Sauce

1 can of coconut milk  
1 cup of water mixed with 1 cube of chickenless bouillon  
3 stalks of lemongrass  
2 to 4 dried red chiles  
2 sticks of cinnamon  
4 to 5 lime leaves  
Salt to taste

## The Veggies

2 cups of cubed butternut squash  
1 ½ cups of cooked, rinsed chickpeas  
Whatever else you have available, like squash, red bell pepper, etc.

## The Pineapple Pico

4 to 5 pieces of cubed pineapple, minced  
1 serrano chile, minced  
1 small shallot, minced  
Juice of 1 lime  
Salt to taste

## The Garnish

Crushed peanuts mixed with flakey sea salt  
Cilantro  
Crushed red chiles

Place all of the curry paste ingredients in a blender and puree until smooth.

Heat a pot to medium heat and add the curry paste.

“Fry” for about 5 minutes.

Add the sauce ingredients and simmer for 10 minutes, replenishing with water as needed to keep the liquid level the same.

Remove the cinnamon, lime leaves, and chiles.

Add the butternut squash and simmer until just al dente.

Add the chickpeas.

To make the pico, mince the ingredients and toss together.

Add rice to a bowl, pour the sauce and veggies over the top, add the pineapple pico, then finish off with any or all of the garnishes.

## About Chef Jason Wyrick

Jason Wyrick is the Executive Chef of The Vegan Taste, the nation’s longest running vegan meal delivery service, and Casa Terra, Arizona’s first vegan fine dining restaurant. He is the *NY Times* bestselling co-author of *21 Day Weight Loss Kickstart*, the author of *Vegan Tacos* and *Vegan Mexico*, coauthor of *Powerfoods for the Brain*, and food editor of *Living the Farm Sanctuary Life* and *Clean Protein*. He is also the founder of the world’s first vegan food magazine, *The Vegan Culinary Experience* and owns the longest running vegan business in Arizona. In 2001, he was diagnosed with Type II diabetes. By going on a healthy plant-based diet, he was able to reverse diabetes and lose over 100 pounds. He set off to become a chef to help others eat healthy and eat compassionately and has subsequently been featured in the *NY Times*, *Vegetarian Times*, *VegNews*, *LA Times*, and numerous other publications. He was the first vegan instructor to teach in the Le Cordon Bleu program and leads vegan food tours all around the world. He is a proud partner in Will Tucker Fitness and strives to mentor new vegan business owners and chefs. Chef Jason Wyrick believes that people should eat healthy, eat compassionately, and eat well! To find out more about him, visit [www.thevegantaste.com](http://www.thevegantaste.com) and [www.casaterra.com](http://www.casaterra.com).

