



Seitan Curry

NIBBLEDISH CONTRIBUTOR

Ingredients

1/2 recipe [PPK seitan](#)

Marinade:

dash coconut milk
dash Worcestershire
½ tsp curry paste
½ tbsp peanut butter
¼ cup veg broth
1 lime, juiced
1 tbsp cilantro, chopped

Curry Sauce:

1 tsp red curry paste
1 can coconut milk
dash (vegan) worcestershire
1/3 cup broth
2 tbsp brown sugar
¼ cup whole Thai basil leaves
1/4 cup chopped cilantro

5 mushrooms, chopped
1 red pepper, sliced
1 1-inch chunk ginger, minced
1 shallot, minced
2 green onions, chopped

Instructions

Cut the seitan into small chunks and let it sit in the marinade while you prepare the curry sauce and the vegetables. Brown the seitan with the marinade in a tablespoon of oil. Heat the curry sauce until it begins to boil and add the vegetables and the browned seitan chunks. Simmer for 15 minutes and serve with rice.