



# 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

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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.