



Vegetarian curry

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 tablespoons of vegetable oil
- 2 tablespoons of soy sauce to taste
- 1 onion, chopped
- 1 tablespoon of fresh ginger
- 1 garlic clove, chopped
- 2 green chili peppers, chopped
- 2 tablespoon Thai curry paste (red or green)
- 2 tablespoons of coriander paste
- 1 cup cooked chickpeas
- 1 cup dried textured soy protein (reconstitute in veggie broth or water)
- 1 cup of diced tomatoes
- 1 zucchini, sliced
- 1 eggplant, sliced
- 1 carrot cut into matchsticks
- 1/4 cup black & white sesame seeds

Instructions

1. Saute onions, garlic and ginger in vegetable oil until onions are translucent.
2. Add in the chili peppers and let those fry a little. Throw in the curry paste and stir until fragrant.
3. Add tomatoes, carrot, zucchini and eggplant. Simmer 10 min.
4. Add textured soy protein, chickpeas and coriander paste, mix well. Simmer 5 min.
5. Serve sprinkle with white and black sesame seeds.