Open Door Mission

CHEF KEN'S

CREAMY COCONUT CURRY

with Sausage

SERVES 8

2 Tbsp. Sesame Oil
1 medium Yellow Onion, diced
2 Tbsp. Minced Garlic
1 14oz. can Roasted Red Peppers, diced
1 Tbsp. Red Curry Paste, plus more to taste
1 14.5 oz. can Diced Tomatoes
4 C. Chicken Stock
1 14 oz. can Chickpeas
2 Tbsp. Lime Juice

2 14 oz. cans Coconut Milk, shaken
2 Tsp. Fish Sauce
2.5 Tsp Kosher Salt
1 C. Red Lentils
1.5 Pounds Ground Pork Sausage
2 C. Kale, torn into 1 inch pieces
1/4 C Minced Cilantro

Heat sesame oil in a large pot over medium heat. Add sausage and cook until no longer pink. Drain off excess grease. Add onions and peppers and cook until the onions start to become transparent (5 mins). Stir in the garlic and cook until fragrant (1 min). Stir in curry paste and cook until soft and well-blended with vegetables and sausage. Stir in tomatoes, chicken stock, lentils, chickpeas, coconut milk, fish sauce, and salt. Increase heat to high until the pot begins to boil. Turn heat to low and simmer until the flavors begin to come together and the lentils cook (15 mins). Stir in kale and cook until it begins to wilt (3 mins). Stir in lime juice, 1/2 of the cilantro, and salt and pepper to taste. You may serve this over steamed basmati rice or plainly in a bowl garnished with roasted pepitas, cilantro, and a slice of lime. Enjoy!