

COCONUT CURRIED COLLARD GREENS w/ JEWELLED QUINOA

Lindsey Seegers of Manna Food Center

INGREDIENTS

1 Cup cooked Chickpeas
1 Tablespoon Olive oil
1 teaspoon minced fresh Rosemary
1/2 teaspoon sea salt
1 Tablespoon Blended Oil
1/2 Cup chopped Onion
1 Tablespoon Masman Curry Paste (or any variety of paste is fine)
1/4 Cup Mirin (sweet rice wine)
6 - 8 ounces Coconut Milk
1 Bunch Collard greens, rinsed & sliced (about 12 ounces)
1 1/3 Cup cooked Quinoa
1/4 Cup chopped Candied Ginger
1/3 Cup Raisins
1/4 Cup toasted sliced Almonds

DIRECTIONS

Pre-heat oven to 400F.
Toss chickpeas with oil, rosemary & salt.
Place on a baking sheet lined with foil and bake for 20 minutes, shaking halfway through.
Meanwhile, heat a pan over medium heat and add oil & onions.
Cook until softened, about 2 minutes, before adding curry paste.
Stir ingredients until fragrant before adding chopped collard greens.
When the greens begin to wilt, pour in Mirin followed by coconut milk.
Wilt the greens and bring to a simmer before reducing heat and covering with a lid.
Cook for 5 - 8 minutes (depending on tenderness of product - greens should be a olive green and tender but not too soft).
In a separate bowl mix together quinoa, roasted chickpeas, ginger & raisins.
Portion jewelled quinoa onto 4 plates and spoon curried greens alongside.
Sprinkle over toasted almonds and serve.