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“Embracing the power of real food!”

Vegan Butter Chicken

Prep Time: 15-20 minutes

Cook Time: 20-30 minutes

Servings: 5

Ingredients:

1 Onion, Chopped
3 Cloves Garlic, Minced
1 tsp Garam Masala
¾ tsp Cumin, Cinnamon & Ginger
1 tsp Turmeric
1 tsp Sea Salt
3-4 inches of wakame, crushed
2 tbsp Coconut Oil
1 can of crushed tomatoes
1 tbsp Coconut Sugar
½ cup Raw Cashews
1 can full fat Coconut Milk
3 cups Chickpeas

Directions

Add cashews and coconut milk to a blender and blend until smooth.

On medium high heat, in a large pan, saute the onions, and garlic with the spices (garam masala, cumin, cinnamon, ginger and turmeric) in coconut oil until the onions are soft and the spices are fragrant.

Add the crushed tomatoes and sugar. Simmer for 5-8 minutes or so until fragrant.

Add the blended cashew mixture to the pan.

Add the chickpeas to the pan.

Simmer for an additional 10 minutes.

Serve butter chicken over brown rice.