

## COCONUT GREEN CURRY VEGGIES and COUS COUS

vegan 4 servings 30 minutes

### INGREDIENTS

- 1 Tablespoon high heat cooking oil
- 1/2 yellow onion, diced
- 1 green bell pepper, stem and seeds removed, small dice
- 1 medium sized zucchini, small dice
- 1 medium sized yellow squash, small dice
- 4 Tablespoons green curry paste
- 1, 13.5 oz can full fat coconut milk
- Salt and pepper
- 2 cups couscous
- 2 1/2 cups water or vegetable stock

### INSTRUCTIONS

1. SAUTE VEGGIES: Sauté diced onion in 1 Tablespoon high heat cooking oil in large pan over high heat until fragrant and translucent. Add bell pepper and sauté 2-3 minutes, until pepper begins to soften. Add zucchini and yellow squash, sauté veggies until squash begins to soften, 1-2 minutes.
2. SIMMER SAUCE: Reduce heat to low and stir in 4 Tablespoons green curry paste. Stir to coat veggies. Pour coconut milk over all and stir to coat. Let sauce simmer for 10 minutes, or until slightly thickened and reduced by 1/4.
3. MAKE COUS COUS: While sauce simmers, pour 2 cups of cous cous into a flat dish, preferably glass or ceramic (something heat resistant since you will be pouring hot liquid into it:)). Bring 2 1/2 cups water or stock to a boil. Remove liquid from heat, pour over cous cous, give container a shake to make sure all grains are coated with liquid. Cover grains and set a timer for 3 minutes. After 3 minutes, remove cover and fluff grains with a fork.
4. SERVE and ENJOY: Spoon cous cous into a bowl, top with veggies and sauce, enjoy!



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