

## Yellow Curry

4-6 servings



### Ingredients:

- Yellow curry paste 3 tablespoons
- Coconut milk 2 can of 14 fl oz (400 ml)
- Yellow/ Sweet Onion 1
- Mushrooms 1 cup
- Carrots 1 cup
- Potatoes 2 cups
- Cauliflower 1 cup
- Bone broth 1 can of 14 fl oz (400 ml)
- Turmeric ½ teaspoon
- Curry powder ½ teaspoon

### Condiments:

- Fish sauce or soy sauce
- Sugar
- Dry chilis

**Prep:** Peel potato and carrots. Chop and slice potato, carrots and cauliflower into bite size. Cut onion and mushroom into halves.

### Cook:

1. Pour two cans of coconut milk into a pot after it's boiled, add potato. Cook potato for a couple minutes.
2. Add curry paste into the pot, stir until it dissolves. After that add a can of bone broth.
3. Add onion, carrots and cauliflower and wait until it boils
4. Put a pinch of turmeric, curry powder. Add fish or soy sauce and sugar to taste, and simmer for 15 minutes.
5. Add mushrooms and a couple of dried chilis (if you want to add some heat) and simmer for a couple minutes.