# Cauliflower & Cashew Curry

## INGREDIENTS

- Two whole cauliflowers cut into florets
- 1 cup Cypressa unsalted cashew nuts
- 3 tablespoons coconut oil
- 1 cup Thai red curry paste
- 1 can coconut milk
- 1 can chopped tomatoes
- 200g green beans, chopped

## METHOD

- Preheat the oven to 175C
- Put the cauliflower and 2 tbsp of the coconut oil in a large roasting dish and roast for 1 hr, mixing halfway
- In a large pan, heat the remaining 1 tbsp of oil and cook the curry paste for a couple of minutes till all the spices cook
- Add the can of tomatoes and coconut milk
- Bring to a gentle simmer and cook for 20 mins
- Add the beans and roast cauliflower & cook for a few minutes till the beans are just cooked but keep some bite
- Toast the cashews in a dry pan for a few minutes (keep moving them around do they don't burn) and add to the curry, reserving a few to garnish
- Serve with rice & enjoy