

Vegan Thai Coconut Curry with King Oyster Mushrooms



Created by Chef Nick Ives

Prep Time: 20 mins.

Cook Time: 15-20 mins.

Ingredients:

- 1/4 lb. king oyster mushrooms chopped
- 8 oz. seitan
- 1 tbsp. coconut oil
- 1 sm. zucchini diced
- 1 sm. yellow squash diced
- 10 oz. grape tomatoes halved
- 1 jalapeño
- 1 tbsp. ginger minced
- 1 tbsp. garlic minced
- 1/2 oz. basil chiffonaded
- 3/4 cup Ocean Halo's Thai Coconut Broth
- 2 tbsp. soy sauce
- Juice of 1 lime

Serves 2

Here's a colorful vegan option from Chef Nick Ives featuring King Oyster mushrooms and lots of fresh veggies. Just in time for farmer's market season!

Instructions:

- Heat coconut oil over medium-high heat.
- Add squash & zucchini, saute' until golden.
- Add mushrooms, seitan, tomatoes & jalapeño, and saute' until mushrooms are fragrant & golden.
- Add garlic & ginger and cook 1 minute (being careful not to burn the garlic).
- Add coconut broth, soy sauce, lime juice & basil, and continue to cook over medium heat until reduced slightly.
- Serve over steamed white rice or noodles. Garnish with fresh basil, jalapeño & avocado. Enjoy!