

Almond Coriander Chick'n

Swick

Serves 2 | Active Time: 20 minutes | Total Time: 45 minutes

Step 1: Starting the Dish & Preparing Your Mise

- 2 tbsp non-dairy butter, or oil
- 2 onions, diced
- 1 bay leaf
- 1/2 tsp sea salt
- 2 garlic cloves, minced
- 1 tbsp fresh ginger, minced
- 1 green chile, minced*
- 1 tsp ground cumin
- 1/2 tsp ground coriander
- 1/8 tsp chili powder, or to taste
- 1/4 tsp turmeric powder
- 1/8 tsp paprika
- 1/2 tsp black pepper

To start this dish, heat a large Dutch oven or fry pan over medium heat and add the non-dairy butter, onions, bay leaf and salt. Let cook for 30 to 40 minutes, or until the onions are very soft and translucent.

Meanwhile, go ahead and gather and prepare the rest of your mise en place.

*Note: For the chilies, use either a Thai green chile, jalapeño or serrano pepper. Depending on how hot you like your food, you can either remove the seeds first or leave them in. That being said, this dish is not overly spicy.

Step 2: Adding the Aromatics & Chickn'

- 1/4 cup water
- 1 pkg plant-based Chickn' strips, such as Gardein, frozen

Once the onions are very soft, add the garlic, ginger and chilies and cook for another 3 minutes or so. Then add all of the remaining spices and seasonings and cook for another minute.

Next, add the water and bring the mixture to a gentle boil. Reduce the heat to low, cover and let the mixture simmer for approximately 5 minutes.

Meanwhile, tear the chickn' strips into approximately 1-inch pieces.

Next, add the chickn' and toss to coat with the onion mixture.

Step 3: Finishing the Dish

- 1/4 cup blanched almonds, finely ground
- 1/3 cup Cashew Cream
- 1/2 bunch fresh cilantro, roughly chopped

To finish the dish, add the ground almonds and Cashew Cream to the chickn' mixture and gently fold everything together. Cook for another minute or so and then turn off the heat.

Lastly, taste for seasoning and add the chopped cilantro. This dish is particularly good with Pilau Rice and crispy Pappadams.