

Dandelion Greens in Spicy Sauce

Prep time: 30 minutes

Cooking time: 15 minutes

Ingredient

2 bunches of Dandelion greens	1 tsp cayenne pepper
2 Bunches of Collard greens	1 tsp nutritional yeast
Half a cup of vinegar	2 tbsp of coconut oil
1 tsp Salt	1 inch piece of ginger
3 cloves of Malabar tamarind	2 cloves of garlic
2 tablespoons of coriander powder	Handful of curry leaves
2 tablespoons of Spanish paprika	6 green chili peppers
2 teaspoons of cumin	Two medium sizes red onions
1 inch piece of cinnamon	1 teaspoon of mustard seeds
Two cardamom pods	1 teaspoon of turmeric
1 tsp Sri Lankan black curry powder	Half a cup of scraped coconuts.

Preparation

Prep work of dandelion and collard greens

Sort and rinse the greens and remove hard stems at the bottom

Soak them in the in the sink full of cold water with half a cup of vinegar and salt mixed in for half an hour.

Rinse well two times, Drain and give the greens and stem a rough chop.

Boil a pot of water with three Malabar tamarinds and salt. When the water reaches rolling boil add greens and blanch for about two minutes until color change. Remove into a bowl and let it cool.

Save some of the blanched water and now cooked Malabar tamarind for the sauce.

Making spicy seasoning base for the dandelion and collard greens

Make a spicy roasted red curry powder seasoning by dry roasting 2 tablespoons of Spanish paprika, 2 tablespoons of cumin and 2 tablespoons of coriander powder, 1 teaspoon of salt, 1 tsp of nutritional yeast in heavy bottomed skillet.

Heat 2 tbsp coconut oil and add tsp of mustard seeds and add 3 whole green chilies, ginger garlic paste, cardamom and turmeric powder. Sauté for a few seconds. Add diced red onions and caramelize.

Making the sauce and finishing the curry

Transfer the caramelized onion mixture to a blender cup. Add scraped coconut flakes, roasted red curry powder, well-cooked and soft Malabar tamarind, some of the blanching water, curry leaves, garlic cloves, ginger, three green chilies and puree into smooth paste.

Add that back to pan with a cup of water and an inch long stick of cinnamon. Cook for 10 minutes until sauce is thick.

Add the greens back and simmer for another 3 minutes tossing to coat the sauce. Turn the heat off and allow to cool completely before storing in freezable containers.