

Ivy Leaf and Coconut Curry

A vibrant and aromatic curry featuring ivy leaves, simmered in a creamy coconut sauce. This dish is rich in flavors and perfect for a light yet satisfying meal.


20 min

Total time

Medium

Difficulty

250

kcal / serving

Ingredients

- 1 cup fresh ivy leaves, washed and chopped
- 1/2 cup coconut milk
- 1 small onion, finely chopped
- 1 clove garlic, minced
- 1 tsp ginger, grated
- 1 tbsp curry powder
- 1 tsp turmeric powder
- 1 tbsp vegetable oil
- Salt to taste
- Fresh coriander for garnish

Steps

- 1 Heat the vegetable oil in a pan over medium heat.
- 2 Add the chopped onion and sauté until translucent.
- 3 Stir in the minced garlic and grated ginger, cooking for another minute.
- 4 Add the curry powder and turmeric, mixing well to release the spices' aromas.
- 5 Pour in the coconut milk and bring to a gentle simmer.
- 6 Add the chopped ivy leaves, cover, and let cook for about 5-7 minutes until wilted and tender.
- 7 Season with salt to taste.
- 8 Garnish with fresh coriander before serving.