Vegetable Curry

2 tablespoons olive oil
1 onion - peeled and diced
2 tablespoons curry spice mix
4 carrots, peeled and sliced
6 potatoes - diced
1 cup cooked garbanzo beans
2 cups (1 can) coconut milk
4 cups vegetable stock
1 bunch greens - washed, destemmed and chopped
salt and pepper to taste

Heat the olive oil in a large pot and add the diced onions and curry spice mix. Sauté over medium heat for 3-5 minutes, add the carrots, potatoes, garbanzo beans, and coconut milk. Bring to a simmer and add the vegetable stock. Simmer until the potatoes are tender. Add the greens and season with salt and freshly ground pepper. Serve over basmati rice.

Options: • If you like more curry flavor you may add more of the curry spice mix as the curry is simmering.
• Feel free to use other vegetables that are in season. Cauliflower, squash, peas, pumpkin, beets, turnips or parsnips are all wonderful additions.