

Gulai Sayur (Indonesian-Style Collard Greens Curry)

Yield: 4 min
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/collard-greens-vegan-and-gluten-free-thanksgiving-recipe>

Ingredients:

- 1 1/2 teaspoons ground turmeric
- 7 shallots roughly chopped
- 4 cloves garlic roughly chopped
- 2 thai chiles red or green, minced
- 1 piece ginger peeled and thinly sliced
- 2 lemongrass large fresh stalks
- 3 tablespoons peanut oil
- 2 teaspoons sugar
- 1 teaspoon kosher salt plus more to taste
- 14 ounces unsweetened coconut milk
- 2 pounds collard greens stemmed and cut crosswise into 1/2"-wide strips
- ground black pepper Freshly, to taste

Nutrition:

1. Calories: 580 calories
2. Carbohydrate: 67 grams
3. Fat: 34 grams
4. Fiber: 11 grams
5. Protein: 13 grams
6. SaturatedFat: 23 grams
7. Sodium: 690 milligrams
8. Sugar: 5 grams

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